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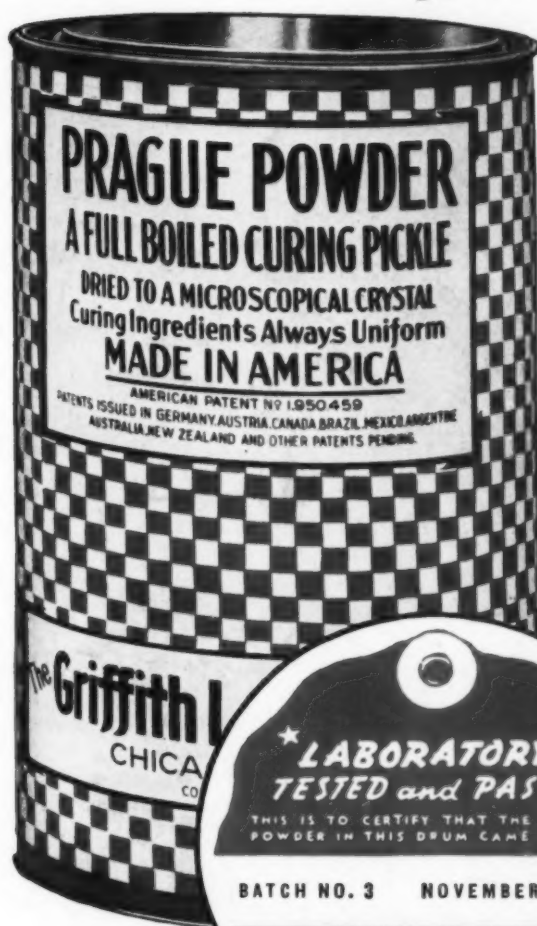
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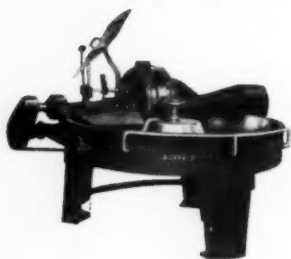


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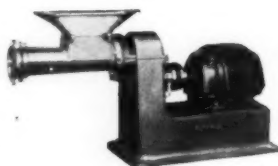
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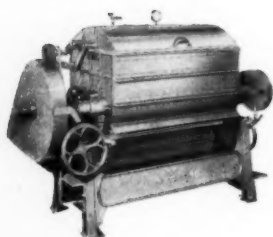
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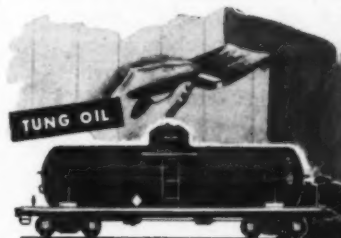
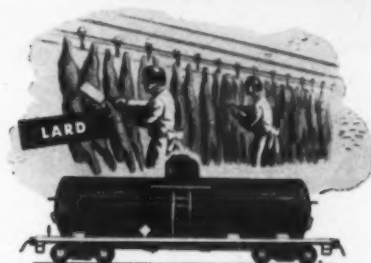
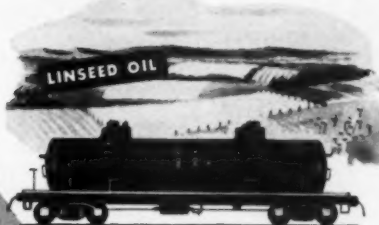
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Contents

NIMPA Western Division Meets	7
Senate Price Watching Committee Asked ..	7
Saving Steam Dollars	8
Defense Policies and the Meat Industry ...	10
Meat Board Uses Television	11
Origin Weights on QMC Buying	22
Several Scrapple Formulas	13
Canned Meat Output Rises	17
Fewer Lambs to Be Fed	40
Up and Down the Meat Trail	19
Classified Advertising	44

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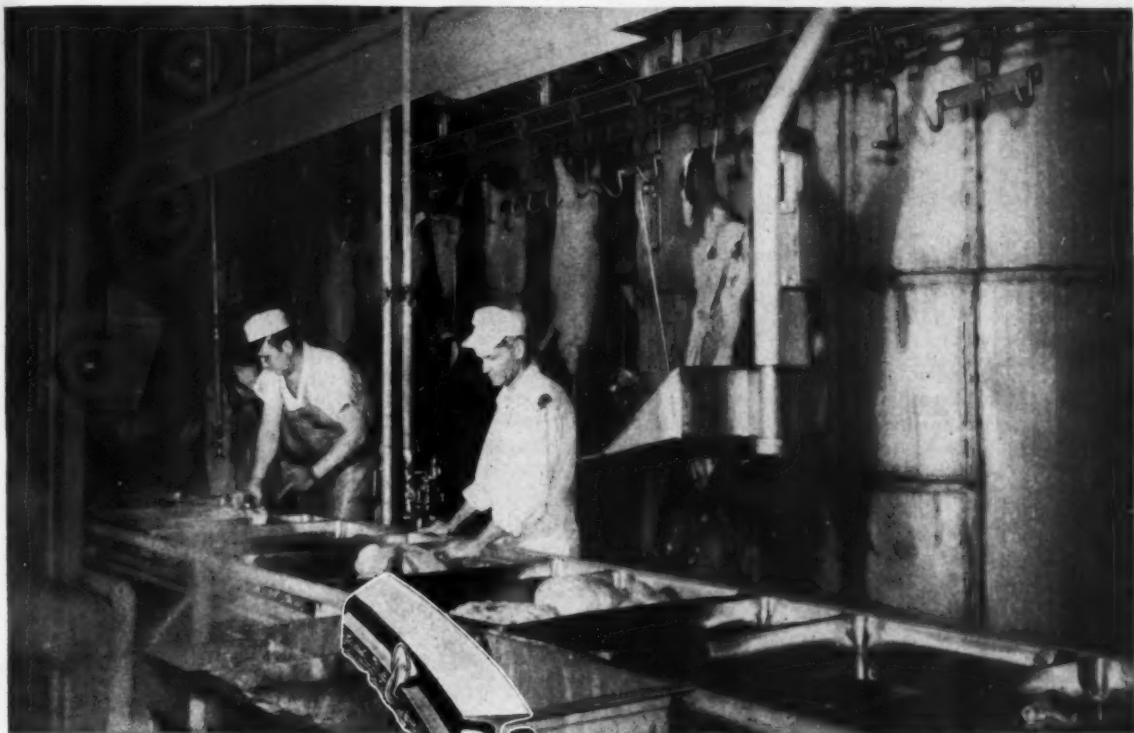
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Above: Link-Belt sheep or calf dressing trolley conveyor mechanically synchronized with viscera table in foreground.

Below: Carcasses are cut down from Link-Belt inclined conveyor to cutting table. Link-Belt Overhead Trolley Conveyor takes gambrels through cleaning operation . . . eliminating manual handling, dipping and washing.



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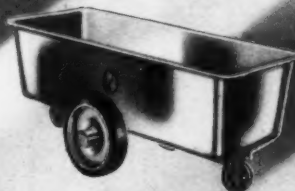
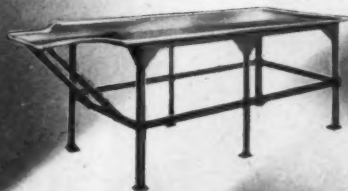
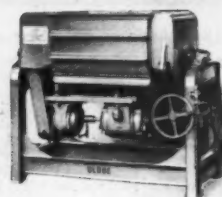
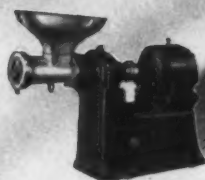
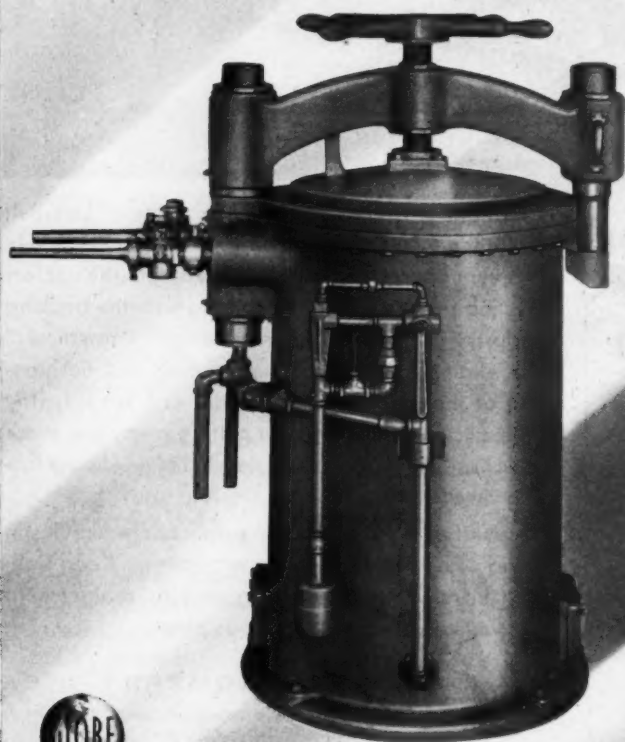


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NIMPA Discusses Industry Problems

The National Independent Meat Packers Association western division took action on several current meat industry problems at its November 14 meeting. A resolution against the restrictive federal regulations prescribing maximum moisture and fat content in sausage was adopted. NIMPA held that the regulations prevent making the best quality sausage. Dissatisfaction was expressed over the federal beef grading system and its operation will be studied further by the association's beef committee.

The divisional vice president was instructed to write Agriculture Secretary Brannan on the injury that has been done to the commercial beef feeding industry. The letter states that the chief reason for the decline in commercial feeding is felt to be the "gambling chance" which the farmer must take in risking a loss on grain fed to cattle as compared with the certainty of profit if grain is sold at support prices.

Gillette Wants Permanent Price Committee

Senator Guy Gillette plans to ask the Senate to establish a "special continuing Senate committee on prices to stand guard over the interests of the consumer" as soon as the Eighty-second Congress convenes in January. He indicated that this committee would supplant his agriculture subcommittee which has studied prices of meat, milk and other products during the past year and a half. The subcommittee has scheduled another meat price hearing, November 30, probably its final session. However, its records would no doubt be taken over by the new group.

Gillette's announcement is felt to end the possibility that his subcommittee will hold hearings on an agriculture department proposal to tighten federal curbs over commodity exchanges, and the new committee would not be able to since such legislation would be automatically referred to the full Senate agriculture committee. But Gillette's plan would permit more extensive price investigations in the future.

Excess Profits Tax Proposed

John W. Snyder, secretary of the Treasury, has presented to the House ways and means committee the administration's excess profits tax proposal and has urged that this tax be passed during the present session of Congress. It calls for a tax of 75 per cent on excess profits, retroactive to July 1, 1950. The tax would be computed on corporate earnings in excess of the average earnings during three out of the four years, 1946, 1947, 1948 and 1949, the taxpayer being allowed to choose which of the years it would use. The proposal is limited to corporate earnings.

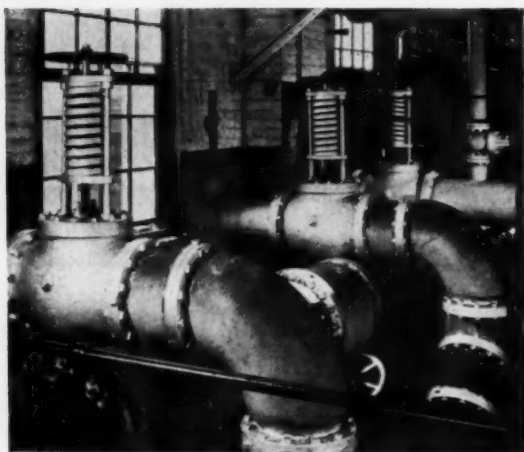
Smaller Lamb Crop Indicated

Corn Belt states and the western states will feed fewer lambs this year than last, and indications are that the 1951 lamb crop will be smaller than the 1950 crop, lowest on record. Supplies of feed are abundant, however, and favorable weather conditions have prevailed over much of the country so that lambs have made good gains and the feeding period may be somewhat shorter than usual. For a complete report on the lamb feeding situation, see page 40.

Prices Continue Up; Earnings High

Average primary market prices advanced .6 per cent in the week ended November 14, the Department of Labor reported this week. The all-commodities index reached a new all-time high at 171.1 per cent of the 1926 average. The November 14 index was 12.9 per cent above a year ago.

The Department also revealed that the workweek for 13,100,000 factory workers reached a five-year high in mid-October and their average earnings continued to set new records. Earnings averaged \$61.98 a week—30c higher than the record set in September. Average hourly earnings, reflecting more overtime and higher basic wages, increased nearly 2c in October to \$1.50.



BACK PRESSURE Valves on back pressure steam lines leading to engine exhaust are shown above.

Ways to Keep Automatic
Steam Valves from

Blowing \$\$\$ In The Air

By F. E. DAVENPORT
Engineering Sales, Crane Co.

AUTOMATIC devices to reduce and regulate steam or air pressure are needed not only for the sake of safety, but also to bring maintenance costs down and efficiency records up. Nearly all successful industrial plants today use many devices to assure dependable and economical mechanical operation. In this class are pop safety valves, stop-check valves, traps, separators, regulating valves, back-pressure valves, etc.

Starting in the steam generating department, we find certain boiler losses, some of which may be reduced or eliminated. The heat losses in chimney gases, however, and losses in heating the moisture in the coal, and in the air entering the furnace, are inherent and cannot be avoided. But losses due to air leakage around the boiler setting, poor boiler covering, scale and soot on the tubes, insufficient air supply and poor damper regulation are avoidable, and should be given the closest attention of the operating force. There are other losses, however, in an average boiler plant which are not so easily recognized.

Every engineer knows that one of the most important units on a boiler is the pop safety valve, the purpose of which is automatically to permit the escape of steam if an excessive pressure is reached in the boiler. High temperatures and pressures require valves of great relieving capacity and extreme sensitiveness to excessive pressures. Among the desirable characteristics of modern pop safety valves are: high discharging capacity, small blowdown (difference between the initial and final pressure), minimum waste of steam, absence of wire-drawing at the seat, and prompt seating without hammering.

Modern practice requires that all power boilers having a capacity in excess of 2,000 lbs. of steam per hour shall be equipped with two or more pop safety valves. The reason for this is easily explained. A boiler working at 100 lbs. pressure, let us say, re-

quires a 4½-in. pop valve set at 105 lbs. Every time this valve pops it discharges 145 lbs. of steam per minute. Assuming that 2½-in. pop valves were used, one would be set at 104 lbs. and the other at 105 or 106 lbs. When the 2½-in. valve pops it discharges 80 lbs. of steam per minute. Thus, if the valves blow for 30 seconds, the 4½-in. valve wastes 72 lbs. of steam and the 2½-in. 40 lbs., a saving of 32 lbs. at every pop in favor of the smaller valve. Assuming that 6 lbs. of water are evaporated, or made into steam, per pound of fuel, this means a saving of 5-1/3 lbs. of coal at each pop. With two poppings a day (a conservative figure) for 365 days a year, there is a saving of approximately 4,000 lbs. of coal a year through the use of two small valves instead of one large one.

Use of two safety valves instead of one has further advantages. It is easier to keep a small valve tight. There is less danger of lifting the water in the boiler if the valve should pop when the water level is high. Two valves double the safety factor in

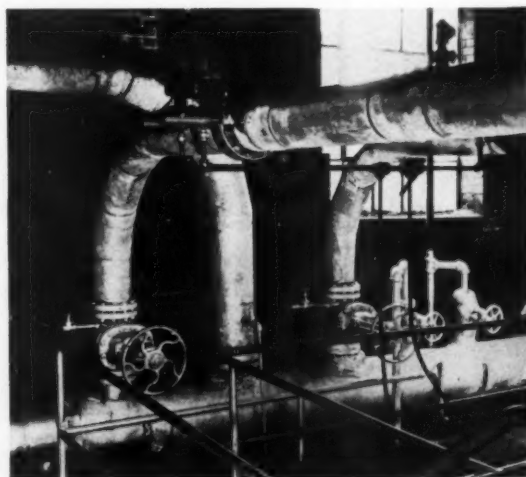
plants where there is much scale in the water. Firemen will regulate the drafts more readily to prevent the second valve from blowing after the first one has popped.

Another source of waste around the boiler is the blowoff line. Due to the nature of its work, a blowoff valve is much more likely to cut out than an ordinary valve, as it must handle gritty water, scale and other boiler impurities. Therefore, particular attention should be given to the design and materials of its seat and disc. It is advisable to have the seating surface away from the path of the sediment and scale, and to provide some means of cleaning the seat.

The only way to provide a tight blowoff line is to use a two-valve combination. By this method it is possible to keep at least one valve tight at all times; the resulting saving in steam will pay for the extra valve and the cleaning and grinding necessary.

For blowoff, valves always should be installed with the pressure on top of the disc. It costs money to heat

STEAM HEADER in boiler room of canning plant has leads to two boilers and one to the plant. Note the drains tapped into bosses of steel gate valves.



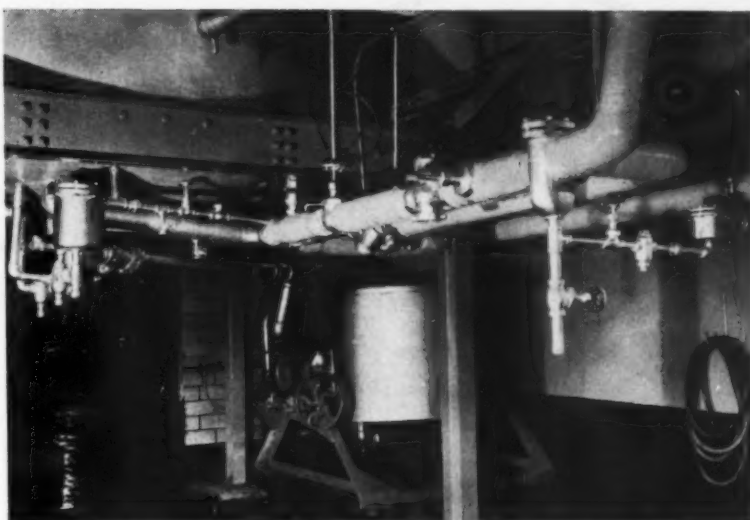
feed water and pump it into a boiler, and any waste through the blowoff lines is a distinct loss.

In supplying feed water to a boiler, too little attention is paid to the fact that the hotter the feed water the greater the efficiency of the boiler. Theoretically, a 10-deg. rise in the temperature of feed water gives a 1 per cent saving in fuel. Actually, the use of very hot water adds to the life of the boiler, reduces the amount of scalding and lowers upkeep cost. Feed water heaters using exhaust steam will supply water up to 250 degs. F. and economizers employing waste heat in the flue gases will heat the water up to 350 degs. F. Unless there is a considerable head on the suction line to the pumps, however, there will be difficulty in pumping water hotter than 200 degs.

Careful thought should be given to handling condensate returns from all steam consuming equipment so that this condensate may be used in the boiler feeding system at its maximum temperature. As long as it is kept from venting to the atmosphere, condensate will retain a temperature equivalent to that of the steam from which it condensed, minus a small loss due to radiation from the piping. The greater the volume of condensate returned and the higher its temperature, the lower will be the expense for heating the necessary cold make-up water.

Back Pressure Valves

One of the necessary adjuncts to many of the feed water heating systems in common use, is the back-pressure valve. Too little thought is usually given to the type of valve for this service. Generally, it may be stated that all back-pressure valves should be of the positive seated type when real efficiency is wanted. The common, balanced, seatless type is wasteful for a number of reasons. As an example, take the following case: A 10-in. seatless valve operating at 3-lb. back pressure will leak approximately 100 lbs. of steam per hour, which is equivalent to the heat value of $11\frac{1}{2}$ lbs. of coal burned in a boiler operating at 70 per cent efficiency. In a plant running 24 hours a day and 365 days a year, this



STEAM AND SEDIMENT TRAPS ON EQUIPMENT IN FOOD PLANT

loss would amount to 50 tons of coal.

A further source of waste in these valves lies in the fact that they have no definite opening and closing points. It has frequently been observed that a seatless valve set to relieve at 5 lbs. pressure will not fully close until the pressure drops to 2 lbs. which takes a minute or more. Under these conditions a 10-in. valve would discharge 110 lbs. of steam per minute, whereas a modern positive-seated valve would relieve the system in 15 seconds, thus saving 82 lbs. of steam per minute. This amounts to a saving of 7,500 lbs. of coal per year, figuring two blows per day for 365 days per year.

On steam piping from a boiler, a stop-check valve is a safety measure when two or more boilers are connected to a common header. Such a valve is designed to cut out the boiler on which it is placed in the event the blowout of a tube or a manhole should cause a reversal of steam flow from the header. Stop-check valves also regulate the flow of steam from the boilers to the header so that, in firing, each boiler maintains the proper pressure. Should one boiler, due to incorrect or careless firing, drop in pres-

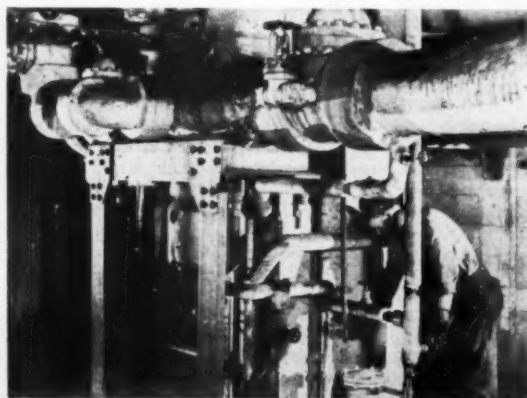
sure, the non-return or stop-check valve will cut out this boiler until it reaches the correct pressure. Each boiler must therefore supply its full quota of steam, and this means increased efficiency.

Extended experiments indicate that stop-check valves having the minimum number of moving parts are the most desirable. All internal weights, levers, springs, dash pots, and the like, should be avoided, as they have a tendency to wear and work loose, thus interfering with the operation of the valve. A throttling lip on the disc does away with the use of a dash pot, since the disc must lift the entire length of the lip before steam begins to flow. The disc and seat are then so far apart that there is no danger of hammering or chattering of the disc. Stop-check valves should be designed so that operating parts can be removed from the valve body without taking the valve itself out of the line. This greatly facilitates repairs.

When selecting stop-check valves, it is important that the proper size be kept in mind. Too large a valve causes chattering, pounding and rapid wear of seat and disc. One too small offers too much resistance to the flow of steam and will result in a large pressure drop between the boiler and header. The size of the opening on the boiler does not necessarily determine the proper size of valve to be used. Modern practice indicates that stop-check valves will give best service when chosen on the basis of proper velocity rather than on the size of the pipe employed.

All main steam headers should be made as short as possible, as small in diameter as practicable and should have the minimum number of joints. Each piece of equipment requiring an appreciable amount of steam should have a separate lead out of this main header, and each lead should be valved

(Continued on page 25.)



LOW POINTS IN steam lines are trouble spots unless proper provision is made for their drainage. They provide pockets for condensate which, even in small volume, reduces steam efficiency and causes damage to piping.

DEFENSE FOOD POLICIES

RALPH S. TRIGG, administrator of the Production and Marketing Administration, said recently that PMA is gathering data on equipment and supply needs of food processors in view of the scarcity of basic materials as a result of the defense program.

Spelling out some of the duties and relationships of PMA to the food processing industries under the Defense Production Act of 1950, Trigg assured the members of the Grocery Manufacturers of America that the Department of Agriculture at present sees no need for price or other control orders and wishes to encourage increased production of meat and other foods.

Delegation of overall responsibilities for food and related activities under defense legislation to PMA was a logical assignment, Trigg pointed out, since that agency includes practically all of the services and units which made up the War Food Administration of World War II. Primary responsibility for activities which may be required under the defense production program has been assigned to established commodity and functional branches.

Continue With Old Contacts

"That means," said Trigg, "you in the agricultural and food industry can and should continue to make your initial contacts with the branches and the men with whom you have been working right along."

"The only new administrative units it has been necessary to establish are a few coordinating offices to focus overall action on specific defense problems. These include:

"An Office of Materials and Facilities to determine the minimum requirements of food producers and processors for materials without which they cannot keep food supplies at high levels—and then to support and press claims for the allocation of the needed mate-

rials or services. An Office of Requirements and Allocations to appraise the demand for agricultural commodities at home or abroad—and then to plan steps to direct distribution where it is most needed, if serious shortages develop in available supplies.

"A Price Staff to determine legal price minimums under the Defense Production Act, and to advise on the relationship of price to production, allocation or other measures. A Food Distribution Branch with broader responsibilities in determining civilian food requirements and assisting in distribution problems. A small group to watch the manpower situation and to advise on action which might be needed if labor shortages threaten interference with adequate agricultural supplies."

"Our most immediate concern," Trigg declared, "is with materials and facilities. As the defense effort expands, a number of basic materials are certain to become relatively scarce. Demand will exceed available supplies. Priority or allocation steps will be needed to channel these short supplies to the most essential uses."

"We are prepared to serve as a 'claimant agency' for the agricultural and food industries, appearing before the Commerce Department or other allocation boards to press claims for needed supplies. The first job is to determine the minimum needs—the levels below which it is not possible to maintain production schedules. Without adequate machinery, fertilizer and insecticides, farmers could not continue to produce record crops. Without adequate container materials, replacement equipment, and transportation and other facilities, the food industry could not continue to process and distribute the needed full volume of products. Once these minimum needs are determined—and our men are working on this question constantly—then we present the case for agriculture in the most effective way we can."

"Our responsibilities with regard to

materials and facilities do not stop with the farm producer. We have been assigned broad defense program responsibility for food, clear through to the finished product, and we are ready to assist the food industry to the fullest extent possible. Help our men get the facts about your minimum needs, and we will do everything we can to see that those needs get full and fair consideration when priorities are established.

No Price Controls Now

"Ever since the Defense Production Act became law, we have had a lot of questions about the prospects for control orders. Apparently many of you are remembering the more than 100 War Food Orders which were in effect during the last war, and you wonder if set-aside, quota, priority or allocation orders on agricultural commodities will be back again. As we see things now—within the scope of the emergency which is not yet clearly defined—very little will be needed in the way of this type of control. We have abundant supplies of most agricultural commodities—enough to take care of present needs without resorting to drastic measures in order to spread out shortages."

"If the world situation got much worse—if full mobilization of our economy were demanded—then of course we would have to reappraise everything. In this sort of emergency, we would be ready to act promptly with any controls needed properly to channel agricultural commodities."

Trigg said he did not see any necessity for formal industry advisory committees at the present time. He also noted that the general situation with regard to the possibilities for price measures is about the same as that for food orders.

"Changing conditions," he said, "might force reconsideration, but right now we are not thinking in terms of price controls or ceilings. In this

PMA Head Says Agency Wants Facts on Material Needs of Food Processors; Foresees No Price Controls or Set-Aside

connection, it is important to understand the price provisions of the Defense Production Act. This act specifies that no ceilings are to be placed on agricultural commodities which are lower than the higher of two standards: parity, or the highest prices during a May-June period this year. Nearly all food commodities are below parity now. The very few which are above parity are pretty close to the May-June level.

"We believe firmly that controls should never be used unless they are absolutely necessary—that they should never be used except as a last resort. We are all better off when things can be handled through the normal flow of adequate supplies without any restrictions.

"Adequate supplies are the real key to the situation. The one fundamental reason we can face the present emergency without resort to controls is the fact that the American farmer is producing at such high levels. Total food production is 38 per cent above the average of the years just before the last war. Even after providing for the big increase in our population and for all special demands on food stocks, our per capita civilian food consumption is currently running about 11 per cent above pre-war level.

"We think one of our most important objectives in the Department of Agriculture is to help farmers keep their production at these high levels—and even increase it for meat and other commodities which will be in greatest demand. We have already called for another big wheat crop next year. We have announced that corn acreage allotments will be set high enough to encourage increased production of that important feed grain, as the basis for expanded production of livestock products."

Hormel Testing Bacon in New Pack in Five Markets

Geo. A. Hormel & Co. is promoting a new package for its Dairy Brand bacon in selected markets. The five-column by 14-in. newspaper insertions in these cities promise: "Now: Light can't harm Hormel bacon's fresh flavor." Hormel offers a money-back guarantee if consumer is not satisfied with the looks as well as the taste of the product in the new package, and claims four advantages to the package: it keeps out light, makes it easier to lift single slices out, protects unused bacon against light and food odors and the flat package takes up less room in the refrigerator.

Swift Signs "Red Foley"

Swift & Company will sponsor the 15-minute radio program, "Red Foley Show," at 9:30 five mornings a week over 48 NBC stations in the South, on behalf of its Jewel shortening and salad oil. The contract begins November 27 and runs 52 weeks.

MEAT to Star on 42 Video Stations



TWO NATIONALLY known authorities in the meats field will appear in demonstrations on the National Farm and Home Hour program, sponsored by Allis-Chalmers, which will be televised from Chicago over the NBC network from 2 to 3 o'clock Tuesday, November 28. The program will be devoted to various phases of the International Live Stock Exposition.

M. O. Cullen (at left), director of the National Live Stock and Meat Board's department of meat merchandising, will demonstrate new and approved methods of cutting a smoked ham into attractive and popular-sized cuts of meat. He will show how the butt and shank halves can be used to best advantage by the homemaker, so that several fresh-cooked meals may be served from each half of the ham.

Miss Helen Shepard (top photo) of the Board's homemakers' service department staff will demonstrate the proper method for broiling a two-inch thick steak. In addition, she will present practical suggestions in quantity meat service, showing how a 12-lb. canned ham may be utilized, with little effort, in serving from 60 to 70 persons. She will be assisted by Laura Overley (bottom photo).

This hour-long televised program will go out over 42 stations in 23 states, and at a conservative estimate will reach an audience of between 5,000,000 and 7,000,000.

Television has become a very popular medium for telling consumers the meat story, the Board stated. To date it has presented more than 200 televised meat programs.

In announcing the telecast, Allis-Chalmers termed it a "public relations project to sell the importance of better livestock to the meat-consuming public." Last year, with only a limited network available (a network of 25 stations), 10,000 consumers wrote in for a meat cookbook offered on the program.

Stark, Wetzel Sponsoring Hockey Game Broadcasts

Stark, Wetzel & Co., Indianapolis, will sponsor broadcasts of the Saturday night hockey games from the Indianapolis coliseum. Its skinless wieners will be promoted in commercials during the games, as well as in newspaper advertisements announcing the broadcasts.

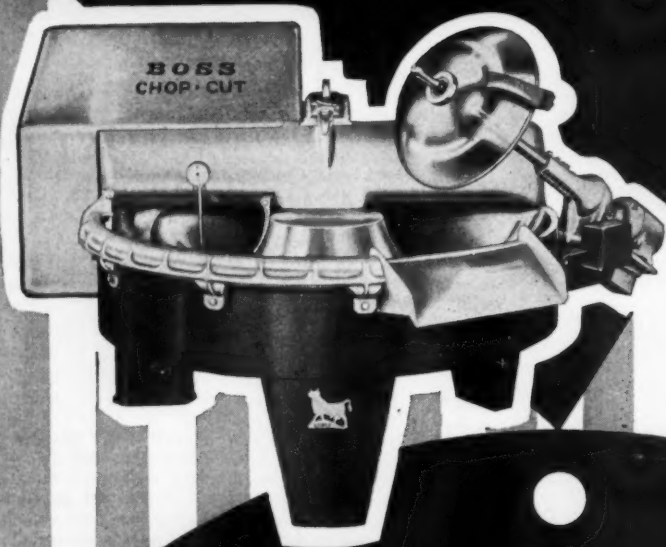
Postpone Freight Hearing

The Interstate Commerce Commission hearing on the application of Colonial and Pacific Frigidways, Inc., Birmingham, Ala., for permission to transport meat and packinghouse products from more than 20 midwestern and eastern states to the Pacific Coast, has been postponed from November 6 to December 4, at Seattle, Wash.

THERE'S A **NEW** STANDARD
FOR SAUSAGE MEAT CUTTERS
CHOP • CUT



Each knife provides two double-edged blades and delivers two cutting strokes per revolution. By reversal of knife on shaft, time between sharpenings is doubled.



There is new performance, new economy, new speed at your command in the gleaming new CHOP-CUT sausage meat cutter. Modern knife design delivers the cool, chopping cut of a razor-edged cleaver, keeping temperature of the product low, and adding to its capacity for absorption.

Fewer knives are used. But capacity in relation to bowl size, power demand, and time cycle has been increased; and operating time between knife sharpenings has been lengthened.

Don't rest until you have made arrangements to get complete details. Call your nearest BOSS representative, or write direct for Bulletin CC-49.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

PREPARING SCRAPPLE

A number of formulas for the preparation of scrapple have been collected by THE NATIONAL PROVISIONER. In general, the processing procedures employed with these formulas are similar and the product can be packaged in a number of ways. One of the formulas given here is for a scrapple to be canned.

The following formula is for the manufacture of Philadelphia scrapple on a small scale. The meats used are:

25 lbs. pork head meat
25 lbs. beef (plates of good quality including fat)
37½ lbs. snouts
12½ lbs. pork rinds

An especially good product can be made with pork trimmings; the above formula is improved if a greater proportion of head meat is used with a smaller proportion of snouts. About 4 per cent pork livers can also be employed in making scrapple. The meat constitutes from 75 to 80 per cent by weight of the raw material used. Cook all meats in a jacketed kettle until they are done and grind through ¼-in. plate.

MEAT-MEAL MIXTURE: Skim grease from broth left from cooking meat; fill kettle in which scrapple is made about one-third full of broth and put in meat. Add 35 to 38 lbs. of corn meal, half yellow and half white, first thoroughly mixing the meal in a portion of warm broth to prevent lumps. Some packers use only 25 to 30 lbs. of corn meal for each 100 lbs. of meat.

Always have agitator in kettle running or man stirring while putting in corn meal and until scrapple is done. If scrapple is stirred by hand the operator should wear goggles and heavy gloves to prevent burns during cooking.

After meat and meal are in kettle add the following seasoning:

3 lbs. 12 oz. salt
6 oz. white pepper
1½ oz. mace
1½ oz. nutmeg
4 oz. sage

Consumer seasoning preferences vary with different localities. In some sections only salt and pepper are wanted; in others, only salt, pepper and sage. Many processors have found that prepared seasonings, such as those made by reputable seasoning manufacturers, simplify handling and eliminate possibility of mistakes.

PROCESSING: If mixture of meat and corn meal is not of proper consistency—which should be as thick as mush—add more broth or corn meal. Cook mixture two to three hours, according to weather conditions. If weather is cold, two hours will do. When scrapple has cooked for about two hours, or is nearly done, sprinkle 1½ lbs. of rye flour over contents of kettle and let it mix in. This makes scrapple fry brown and crisp. Excess grease on top of mixture should be skimmed off as it accumulates.

Some operators take half the corn meal, add it to meat stock, and cook for one hour. The meat and seasoning are then added and remainder of corn meal put in kettle gradually. The mixture is cooked until it becomes quite thick.

After it is thoroughly cooked the hot scrapple is run into pans or molds. It is covered with a protective coating of rendered fat and stored in a cooler to set.

Another scrapple formula calls for:

50 lbs. veal trimmings
50 lbs. lean pork trimmings
30 lbs. corn meal
10 lbs. dry milk solids, not over 1½ per cent fat
180 lbs. cooking water

Place each variety of meat in a separate net as the cooking times may vary. Put enough water in kettle to cover meats well. Cook all until tender.

Grind all meats through ¼-in. plate. Leave 180 lbs. of cooking water (approximately 22½ gallons) in kettle, start agitator or begin stirring. Sift dry milk solids and corn meal into cooking water. Cook this mixture 45 minutes and add ground meats and following seasonings:

5 lbs. salt
7 oz. white pepper
3 oz. rubbed sage
2 oz. nutmeg

Cook until the mixture is thick. Agitator must run all the time during cooking. Pour into pans of desired size and cool. A mixture that will just about run when poured is of the right consistency.

A third suggested formula requires:

45 lbs. pork cheek meat
30 lbs. pork snouts
25 lbs. pork skins
30 lbs. corn meal
10 lbs. dry milk solids not over 1½ per cent fat

When meats are cooked, run pork skins through ½-in. plate and other meat through ¼-in. plate. Leave about 22½ gallons (approximately 180 lbs.) of cooking water in kettle; start agitator or begin stirring and sift corn meal and dry milk solids into the kettle. Cook 45 minutes; add meat and seasonings:

5 lbs. salt
7 oz. white pepper
3 oz. rubbed sage
2 oz. nutmeg

Cook until thick, stirring or agitating continuously. When thick enough (mixture is just liquid enough to run when poured) pour in pans of desired size and cool. Take out of pans and wrap after chilling.

Other meats than those mentioned can be used; in fact, any odd pieces that may be on hand—left-overs from stuffer, weasand meat, beef and hog tripe, and other offal can be worked in.

PACKAGING: Transparent wrappers, parchment, cartons and cellulose

casings are used for packaging scrapple. The container should combine display value, imperviousness to moisture and should not be affected by meat juices and grease. The wrap should cling closely to the product so as to exclude air. Scrapple is often shipped in tins.

Some processors put their scrapple in cellulose casings. This makes an attractive and handy package for easy slicing. Scrapple is placed in the stuffer, stuffed into casings and tied off in regular manner. It is then washed with warm water followed by cold and is placed in the cooler to chill. It can be squared by placing cased pieces close together in cooler and placing a weighted board on top.

Scrapple is molded in 1- or 2-lb. molds (or in large molds and cut to 1- or 2-lb. size) when it is to be packaged in transparent wrap. It is removed from molds after chilling and placed in transparent wrapper or, in the case of cartons, in grease-proof paper.

CANNED SCRAPPLE: The following formula has been used for making a canned scrapple. The meat ingredients are:

20 lbs. beef chucks
12 lbs. regular pork trimmings
12 lbs. pork snouts or lips
12 lbs. S. P. ham skins or
40 lbs. calves' feet

Cut the beef into 6- or 8-oz. pieces. Cook each of the above meats separately. Beef chucks are cooked for two hours 15 minutes at 210 degs. F.; pork cheeks, one hour 20 minutes at 210 degs.; S. P. ham skins or calves' feet, two hours 12 minutes at 210 degs. F. Put ½ oz. bay leaves, 1½ oz. whole sage, ½ oz. cloves in cheesecloth bag and boil with meat.

Remove meat from kettle and grind while hot through ¼-in. plate. Grind the skins or calves' feet through ¼-in. plate. Take spice bag from kettle and skim surplus fat from the broth. Retain 11 gallons of cooking broth in the kettle and add the following ingredients slowly to avoid lumping:

7½ lbs. white corn meal
7½ lbs. yellow corn meal
5 lbs. sifted rye flour
2½ lbs. salt
8 oz. sugar
¾ oz. nutmeg
4 oz. white pepper
¼ oz. savory
¼ oz. marjoram

Stir in meal and flour and cook at 200 degs. F. for 55 to 60 minutes. Stir continuously; add the above spices last. Meat and seasoning are then mixed in and remainder of corn meal put in kettle gradually. The mixture is cooked until it becomes quite thick.

Following the process used with this formula, the ground meats are added at the end of the one-hour cook; the meat-meal mixture is stirred and cooking continued for an additional twenty-five minutes.

Remove hot scrapple from kettle, place in filler and fill in 16-oz. cans. Leave at least ¼ in. headspace as corn meal will expand. Vacuum, seal and process at 240 degs. for 90 min. The

same hot process is used for 3-lb. cans except that they are cooked at 210 degs. for two hours 35 minutes. The above formula makes a sufficient amount to pack 145 16-oz. cans.

Picnics for Government

In asking for offerings of smoked regular pork shoulder picnics in the 4/6 or 6/8 lb. weight ranges last week, the USDA Production and Marketing Administration specified curing and smoking procedures which may be of interest to meat processors. The PMA called for:

Spray-pumping or artery-pumping

the cuts with a finished pickle of not less than 75 deg. salometer comprised of water, salt, sugar, sodium nitrate and/or sodium nitrite according to good commercial practice and acceptable to the Meat Inspection Division. Picnics shall be submerged and cured in a 75- to 80-deg. salometer cover pickle, consisting of salt brine, sugar, sodium nitrate and/or sodium nitrite according to good commercial practice and acceptable to the MID. Artery-pumped pork shoulder picnics shall remain in pickle cure for not less than one day per pound, based on the maximum weight of individual pieces within the lot, but shall not remain in pickle cure for a period longer than

1½ days per pound on the same basis.

Spray-pumped pork shoulder picnics shall remain in pickle cure for not less than 2½ days per pound, based on the maximum weight of individual pieces within the lot, but shall not remain in pickle cure longer than three days per pound on the same basis. When pulled from the vats, prior to smoking, pork shoulder picnics shall be bulked in salt (1 to 2 per cent salt), placed on racks, skin side up, in properly refrigerated space, and allowed to drain for two to four days. The cuts shall not be soaked, but shall be washed and then placed in the smokehouse.

Smoking: Pork shoulder picnics shall be taken out of cure prior to delivery only as long as is required to properly drain, smoke, prepare, and deliver. The weight of the cured and smoked pork shoulder picnics shall not exceed the weight of the fresh uncured meat in accordance with MID regulation.

Picnics shall be smoked according to best commercial practice in smoke from hardwood and/or hardwood sawdust continuously for 24 hours, at a smokehouse temperature that will develop an internal temperature within 14 to 18 hours of 115 to 118 deg. F. After reaching the appropriate internal temperature, smoking shall be continued and the smokehouse temperature gradually reduced to a minimum of 120 deg. F., holding that temperature to the end of the smoking period. At no time during the smoking shall the air temperature of the smokehouse exceed 136 deg. F. A dense volume of smoke shall be maintained throughout the entire smoking period. The commodity shall have a good, deep smoke color, shall be held at least 16 hours off smoke; and shall be cool, firm and dry before the cuts are wrapped and/or packaged.

FARMER SAUSAGE

While dry farmer sausage requires special facilities for controlled drying, the fresh type can be made with regular sausage plant equipment. Both products may be made from the same meat formula which calls for:

60 lbs. fresh lean boneless beef chunks
40 lbs. fresh pork trimmings, 40 to 50 per cent lean

GRINDING: The beef is run through the ½-in. plate. Spread pork trimmings (which should be given refrigeration treatment prescribed by the MID) on top and grind together through ¾-in. plate with following seasoning and curing ingredients:

6 oz. ground white pepper
3 lbs. salt
3 oz. sodium nitrate
4 oz. granulated sugar
4 oz. refined corn sugar

Many packers have found convenience in use of ready-prepared seasonings, or specially-prepared seasonings, as manufactured by reputable firms, in making their sausage products.

Older formulas call for rocking the



Guardians
OF THE
NATION'S FOODS

- **CHICAGO**
2055 West Pershing Road
(Zone 9)
- **DALLAS**
1114 Wood Street
(Zone 2)
- **DETROIT**
(United States Warehouse Co.)
1448 Wabash Avenue
(Zone 16)
- **KANSAS CITY**
500 East Third Street
(Zone 6)
- **PORT LAVACA**
TEXAS. P. O. Box 176

UNITED STATES COLD STORAGE CORP.

**5 MODERN FORTRESSES FOR
GUARDING THE NATION'S FOODS**

meat used in farmer sausage. After beef has been ground through $\frac{1}{8}$ -in. plate it is rocked for $2\frac{1}{2}$ to 3 minutes and thoroughly intermixed. Uncut pork trimmings and seasoning ingredients are then placed on the rocker and chopped until the pork has been cut into $\frac{1}{2}$ -in. pieces. The meats are mixed for 2 minutes and spread on boards or shelves in the cooler to cure in layers not over 8 in. thick. Hold at 38 degs. for 48 hours or until the meat is thoroughly cured.

Stuff the cured meat solidly into beef middles cut 16 to 19 in. long. Middles should be 2 to $2\frac{1}{4}$ in. wide; they should be pricked to prevent air pockets. Hold on smokesticks for 12 hours.

FRESH: The fresh type of farmer is smoked for 8 to 12 hours at a temperature not exceeding 90 degs. F. Temperature in the smokehouse may be raised to 100 degs. during the last 2 hours.

After smoking, the fresh farmer is sprayed with hot water for 1 minute. It is held at room temperature until partially cooled and is moved into a well-ventilated cooler held at 50 degs. F. It is ready for sale after it has been chilled. This product is known as fresh or soft farmer sausage and is different from the dry product.

DRY: When making dry farmer the stuffed sausage is smoked for 60 to 84 hours. The product is banked in the dry room for about 18 hours; it is then spread out in the hanging section and dried from 25 to 60 days. Air temperature and humidity must be closely controlled during this process.

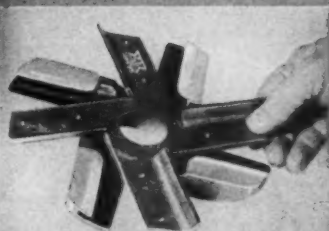
Delay Decision on Reducing Freight Rates

An application to reduce freight rates on fresh meat and packinghouse products from Denver to various points in the Pacific Coast territory (Shippers Proposal No. 5632), has again been returned by the Traffic Managers of the Trans Continental Freight Bureau to the Bureau's Standing Rate Committee. In addition, the Traffic Managers recommended that Shippers Proposal No. 5894, an application for reduced rail freight rates on fresh meat and packinghouse products from Austin, Minn., Fremont, Nebr. and various other mid-western points to several West Coast points, be left in their hands for further study.

ACTH Is Growth Retarder

The scientist who was the first to isolate ACTH, widely used in treatment of arthritis in recent months, now believes that it is a growth-retarder. In speaking before the Chicago section of the American Chemical Society, Dr. Choh Hao Li, University of California, stated that the hormone inhibits development of young rats and hinders hair growth. He made no reference to treatment of cancer, however.

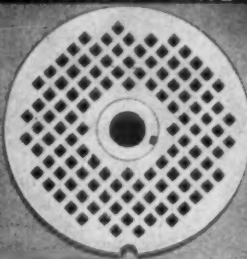
NOW! ... CUT MORE THAN 400,000 LBS.



TRIUMPH KNIFE

C-D

TRIUMPH PLATE



Write for free SPECOC
SAUSAGE GRINDING POINTERS
2021 W. GRACE ST., CHICAGO 18, ILL.

OF MEAT ... TESTS BY LEADING PACKERS PROVE THE C-D TRIUMPH PLATES and KNIVES STILL CHAMP!

*** TEST PROVED TRIUMPH KNIFE!**

More than 400,000 lbs. of meat cut prove the new C-D TRIUMPH KNIFE with self-sharpening one-piece blade the best. A twist of the wrist ... locks the blade ... releases it in the patented C-D "Locktite" holder. NO PINS TO SHEAR!—SO SIMPLE TO CLEAN! *NAMES ON REQUEST.

GUARANTEED TRIUMPH PLATES!

C-D TRIUMPH PLATES THE ONLY PLATES WITH A WRITTEN GUARANTEE AGAINST RESHARPENING FOR 5 YEARS!

Available in either one-piece forging or with the famous C-D reversible bushing, as you prefer. Made to fit all makes and sizes of grinders. The most economical plates money can buy.

SPECOC, INC.

DEPT. NP62

Cost Controlled BONELESS BEEF and BEEF CUTS

FOR CANNERS, SAUSAGE MAKERS, HOTEL SUPPLIERS, CHAIN STORES, AND DRIED BEEF PROCESSORS

Are you fully satisfied with your boneless beef situation? Are you getting consistent quality and handling at the right price? Why not discuss your problem fully with people who have made a close study of this phase of the meat packing industry? Write us today about our cost-control system for supplying your boneless beef needs in the most economical manner. Check and return coupon.

U. S. Inspected MEATS ONLY



B. Schwartz & Co.

2055 W. PERSHING ROAD, CHICAGO 9, ILL., (Teletype CG 427)

☐ Bull Meat

- ☐ Beef Cords
- ☐ Beef Trimmings
- ☐ Boneless Butts
- ☐ Shank Meat
- ☐ Beef Tenderloins
- ☐ K Butts
- ☐ Boneless Chucks
- ☐ Boneless Beef Rounds
- ☐ Insides and Outsides and Knuckles
- ☐ Short Cut Boneless Strip Loin
- ☐ Beef Rolls
- ☐ Boneless Barbecue Round

Look for the Cost Control Sign on all Barrels and Cartons



by Continental

You'll find this 1½ to 2-lb. pear-shaped ham can chock-full of important packing and merchandising features. The *attached* key makes it easy to open. The can seals in a single operation on a vacuum sealer, and the body and top end can be lithographed in true colors. The size, shape, and colorful lithography of this can will give your product terrific point-of-sale impact.

Remember, though, this miniature pear-shaped can is only one of Continental's complete line

of key and non-key-opening cans in every size and shape that's right for meat. No matter what your specifications, you are sure to find the package you want at Continental.

Continental service is tops, too. We have the progressive research and engineering staffs to handle your technical problems. And we have the manufacturing capacity to assure you of a dependable source of supply. Why not check with Continental today?

You can't beat Continental as a dependable source of supply!

CONTINENTAL  **CAN COMPANY**
100 East 42nd Street New York City 17, N. Y.

October Meat Canning Operations and Loaf Production Increase

OCTOBER sausage production was down 283,000 lbs. from the previous month's output, and lagged 7,448,000 lbs. behind October, 1949, according to the report on preparation and processing of meats and meat food products in federally inspected plants

January-October 1950 total loaf production was 5,118,000 lbs. ahead of the 1949 figure.

Packer fabrication of steaks, chops and roasts—not recorded in earlier periods—amounted to 62,359,000 lbs. during October, 1950.

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—OCTOBER, 1950, WITH COMPARISONS

	October 1950*	October 1949	January-October 1950	January-October 1949
Placed in cure—				
Beef	11,392,000	9,797,000	94,641,000	90,033,000
Pork	258,776,000	279,537,000	2,763,584,000	2,700,765,000
Other	61,000			
Smoked and/or dried—				
Beef	5,729,000	3,472,000	48,288,000	43,227,000
Pork	176,370,000	166,768,000	1,762,683,000	1,669,963,000
Cooked meat—				
Beef	5,048,000	2,575,000	40,950,000	24,168,000
Pork	24,547,000	48,400,000	438,775,000	482,246,000
Other	209,000			
Sausage—				
Fresh finished	18,049,000	21,441,000	169,939,000	192,860,000
To be dried or semi-dried	9,294,000	9,450,000	101,518,000	96,860,000
Frank's, wieners	35,241,000			
Other, smoked or cooked	40,857,000			
Total sausage	103,441,000	110,889,000	1,053,397,000	1,169,183,000
Loaf, head cheese, chili, jellied products	16,240,000	14,985,000	152,072,000	146,954,000
Steaks, chops, roasts	62,359,000			
Bouillon cubes, extract	290,000			
Sliced bacon	58,045,000	59,971,000	625,288,000	597,624,000
Sliced, other	1,808,000			
Hamburger	6,539,000			
Miscellaneous meat product	2,638,000			
Lard, rendered	141,074,000	150,301,000	1,466,501,000	1,410,061,000
Lard, refined	101,506,000	109,772,000	1,090,719,000	1,149,562,000
Olse stock	9,026,000	8,018,000	87,327,000	78,475,000
Edible tallow	5,919,000	5,368,000	59,697,000	66,237,000
Rendered pork fat—				
Rendered	7,049,000	8,560,000	86,156,000	80,943,000
Refined	2,995,000	4,839,000	46,160,000	47,108,000
Compound containing animal fat	17,884,000	16,411,000	224,474,000	179,538,000
Oleomargarine containing animal fat	1,385,000	1,800,000	17,791,000	21,685,000
Total	1,029,887,000	1,008,629,000	10,943,960,000	9,979,281,000

*Totals for October 1 through October 28, 1950.

†This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

by the U. S. Department of Agriculture. The 1949 ten-month cumulative total of 1,109,183,000 lbs. of sausage produced was also greater than the similar total for this year.

Packers canned considerably more product during October than a month earlier, with output in the 3-lb. or larger containers 6,749,000 lbs. greater than in the previous month and meat canned in the under 3-lb. containers 37,383,000 lbs. larger than in September. When compared with the volume of meat canned in the same month last year, October output in the larger containers was down slightly but 36,528,000 lbs. more meat was canned in the smaller sizes.

Bacon slicing operations in October were down 3,730,000 lbs. from September and were also below the October, 1949 figure of 59,971,000 lbs. However, the 1950 cumulative total for bacon sliced during January-October was 27,664,000 lbs. larger than for the corresponding 1949 period.

There was a 997,000-lb. increase in loaf item production during October compared with a month earlier, and October output was ahead of the like month last year by 1,255,000 lbs. The

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN OCTOBER, 1950

	Pounds of finished product	Slicing and institutional sizes (8 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat	11,962,000		6,725,000
Canned hams	10,829,000		1,704,000
Corned beef hash	429,000		7,083,000
Chili con carne	1,296,000		10,089,000
Viennas	76,000		4,960,000
Frank's, wieners		6,000	1,001,000
Deviled ham			423,000
Other potted or deviled meat food products		3,000	2,796,000
Tamales		146,000	3,190,000
Sliced dried beef		31,000	360,000
Liver product			90,000
Meat stew (all product)		29,000	3,650,000
Spaghetti meat products		221,000	4,907,000
Tongue (other than pickled)			305,000
Vinegar pickled products		1,052,000	1,520,000
Bulk sausage			670,000
Hamburger, roasted or cured beef, meat & gravy		535,000	3,157,000
Soups		2,011,000	37,890,000
Sausage in oil		171,000	234,000
Tripe		4,000	425,000
Brains			298,000
Bacon		40,000	1,393,000
All other meat with meat and/or meat by-products—20% or more		236,000	5,985,000
Less than 20%		72,000	9,811,000
Total		29,458,000	106,712,000

"Mrs. America" to be Used In Armour Lard Promotion

Arrangements have been made for Armour and Company to use the photograph and endorsement of "Mrs. America" of 1950-51 in national advertising in behalf of Armour lard, it was announced by Mrs. America, Inc., New York city, which has the title registered and conducts an annual contest based upon beauty and homemaking ability of the entrants. Mrs. Betty Eileen McAllister of Johnstown, Pa., mother of a 5-year-old daughter and 4-year-old son, won the "Mrs. America" title from 30 other homemakers last fall in Asbury Park, N. J. She also won a trophy for being the best cook in the contest.

Armour and Company has scheduled an advertisement in *Ladies Home Journal*, featuring "Mrs. America" and one of her prize winning recipes using Armour Star lard. Armour and Company has the exclusive rights for the "Mrs. America" name in the lard field.

Wilson TV Commercials

Wilson & Co. has scheduled television spots in 23 key markets, two to seven times a week for 26 weeks, it was announced recently. The commercials exploit the "bulldog and kitten" caricatures which have proven "such a terrific sales maker" for Ideal dog food, the company said. Printed advertisements introduced last summer by Wilson, and billboards and point-of-sale displays, showed a ferocious bulldog clutching a can of Ideal dog food and saying "Just try it!" to a fluffy kitten attempting to seize the can. On television, puppets represent the animals.

Advertisement on Pork to Appear November 28

An American Meat Institute advertisement scheduled to appear in newspapers of November 28 informs consumers of "Another Record Pork Supply . . . and it's coming your way!" The ad points out that big fall and winter pork supplies are moving to market in increasing volume and that now is the time to put more pork into meals. It also suggests "Good Picks in Pork" and underlines the importance of members of the "Meat Team" in producing and making available the largest peacetime pork crop in history.

Financial Notes

Armour and Company has declared a dividend of \$3 a share on its \$6 prior preferred stock, payable December 15, 1950 to stockholders of record November 28. The dividend reduces the arrearage on the stock to \$6 a share as of October 1st.

A quarterly dividend of 35c on its common stock will be paid by the Rath Packing Co. on December 9 to stockholders of record November 20.

doing this
costs more
now!

You do it less often
by using Dependable Quality
CRANE VALVES

*That's why
more Crane Valves
are used
than any other make*

... this valve likes tough throttling jobs

—And for durable, maintenance-free service, it's typical Crane quality. The plug-type disc and seat construction in Crane No. 14½P's utilizes the toughest combination of metals found in 150-Pound brass valves. Extra wide seating surfaces give high resistance to damage by "wire drawing" or foreign matter. Crane disc taper is precisely correct for accurate flow regulation.

Whether you need throttling valves or any other type, you'll pay less in the long run by insisting on Crane Quality. Get a demonstration by your Crane Representative.

CRANE

VALVES • FITTINGS • PIPE • PLUMBING • HEATING

CRANE CO., General Offices:
836 S. Michigan Ave., Chicago 5, Ill.
Branches and Wholesalers Serving All Industrial Areas

PERSONALITIES

and Events

OF THE WEEK

►Maurer-Neuer, Inc., Arkansas City, Ark., held a dinner recently to honor employes with 25 years service. American Meat Institute emblems were presented to ten employes.

►Emmart Packing Co., Louisville, Ky., has published an attractive booklet which traces the company's history since it was started in 1922 and even back to 1863 when the first Magnolia brand smoked hams were cured. In 1922 the Emmart company was incorporated and purchased the curing formula and the Magnolia brand name. The booklet, printed in color, contains many pictures showing the plant exterior, company officers and many views within the plant.

►W. S. Shafer, vice president, Armour and Company, Chicago, was one of the panel of judges in the "Life Line of America" competition sponsored by the Grocery Manufacturers of America. Prizes were awarded at the recent annual meeting of the association. Seven of the prizes went to women broadcasters and newspaper food editors for reporting and explaining food production and distribution. For the eighteenth consecutive time, Paul S. Willis was reelected president of the GMA. Walter Barry, General Mills, Inc., was named first vice president, and O. E. Jones, Swift & Company, second vice president.

►Escaping gas set off an explosion at the five-story lard refinery plant of Cudahy Packing Co., Kansas City, No-

BASKETBALL GAME broadcasts of the Frankfort High School this season will be sponsored by S-W Packing Co., Frankfort, Ind. Shown completing the details of the contract are, left to right: Sherman Horn, Station WFAM; John Zeigler, sales manager of the S-W firm, and Dick Fraser, sportscaster. The company's sausage and other meat products will be promoted at intervals during the broadcasts.



vember 17, rocking it and an adjoining four-story blood house. The gas reached the flame of a natural gas burner used to raise the refinery gas to production temperature. Damage was extensive, officials reported. Eight men inside the refinery escaped injury but were badly shaken up.

►William Hinderer, 72, who operated his own meat packing business in Akron, O., died recently.

►A rise in the cost-of-living index has resulted in a 2c an hour pay raise for about 14,000 Canadian packinghouse workers. An agreement signed recently by the United Packinghouse Workers of America, CIO, and Canada Packers Limited, Swift Canadian Co. and Burns and Co. provided for an hourly increase of 8½c an hour, retroactive to August 1, plus a further increase of 1c an hour for each 1.3 rise

in the cost-of-living index. The index jumped from 168.5 August 1 to 170.7 on October 1. About 12,000 workers are employed by the three firms, and some 2,000 others in plants of smaller independent firms come under similar agreements.

►O. E. Droege, head of the dairy and poultry department, Swift & Company, has been elected president of the American Butter Institute which is a national association of creamery butter manufacturers. He has served ten years as a director of the Institute. Droege has served continuously with Swift, excluding several years during World War I, since 1914.



O. E. DROEGE

Besides his responsibility for the dairy and poultry business of Swift, Droege is also a director of Pauly Cheese Co., a Swift associate.

►H. Howard Biggar of the National Live Stock and Meat Board addressed the annual convention of the Illinois Livestock Marketing Association at Peoria, Ill., Thursday, November 16. His topic was, "Meat—a Diet Necessity."

►Joe Messing, who started with the Oppenheimer Casing Co. 31 years ago as sales representative in the eastern sales territory, has been appointed Oppenheimer representative in Michigan, Wisconsin and eastern Minnesota, it has been announced by Edward M. Op-



EMPLOYEES OF SWIFT'S Chicago plant have won a certificate of merit for a record of more than 1,350,000 man-hours without a lost-time accident. For fiscal 1949-50, Chicago employes have an accident frequency rate of less than 0.0. K. H. Clarke, vice president, is shown (right) presenting the award to W. L. Armstrong, Chicago plant superintendent. L. W. Bermond, plant manager, is at the left.

Custom's

TIMELY TIPS

STOP!
THINK!

They say pork is more plentiful. Most packers think prices will soften. If true, will the usual scramble for ham business take place — especially boiled hams? We think so. We think also that you will agree that present unsettled world conditions could keep the usual from happening. You may agree that the extreme need for United States Dollars in Europe could cause imported hams to become a serious threat to our domestic cooked ham business. But . . . whether any of this takes place or not, do you think it would be good business to make a better boiled ham that could:

Have richer taste—better flavor?
Slice better with less waste?

Yield 65%—even more?

"60-61% now considered good."

IF POSSIBLE, WOULD YOU LIKE TO:

Cure in 3 days—no cover pickle?

Safely cure in 24 hours if needed?

Yet cure 21 days with cover?

"Only change — add cover pickle."

There is no way of forecasting how great your results will be, because sometimes there is difficulty in following even the very simplest directions. However, we do know the percentage of failures is practically nil, regardless. Just think!!! Users of CUSTOM's newly developed Curing and Flavoring Ingredients and methods—used exactly by the easy directions . . . nothing more . . . nothing less . . . report these benefits and many more. The figures above are very conservative. Yield is usually reported at 65 to 70% of the untrimmed green weight. It is not unusual nor unexpected if the yield is above 70%.

This produces most excellent results in Smoked Hams — Tendered or Ready-to-Eat. These CUSTOM-made ingredients will not become common. They are only to be supplied to exclusive accounts.

Complete details are ready. They will be furnished only to those ordering a full scale production supply of the Ham Cure and Ham Flavor. State the approximate tonnage processed in 15 days or longer. CUSTOM ingredients are guaranteed. You can only lose by not trying them. Contact your CUSTOM Field Man or Write today!

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penheimer, president of the company.

►William W. Sahlen, 69, vice president of Sahlen and Company, Buffalo, N. Y., died after an illness of two weeks.

►James I. Hunter, Armour and Company, Oklahoma City, Okla., acted as vice chairman of the steering committee for Oklahoma City's "Business-Education Day." In order that teachers might give better guidance on actual business needs and opportunities, the 1,300 Oklahoma city teachers were invited to view all types of businesses and industry in the city. The campaign was sponsored by the Chamber of Commerce.

►Arden Farms Packing Co., Clemmons, N. C., which was opened recently by Hal B. Haywood, jr., New York, is now in full operation.

►C. E. Shelton, head beef grader of the Ottumwa, Ia. plant of John Morrell & Co. for many years, has retired. He has been succeeded by Thomas F. Cason.

►Damage estimated at \$7,900 resulted from a fire at the meat packing firm of Longino & Collins, New Orleans, La.

►Tracy L. Davis has been appointed manager of the Armour and Company branch house at Mobile, Ala., succeeding J. E. Fagan, who has retired after 37 years service. Tracy was formerly manager of the Pensacola, Fla. branch house. Fagan started with Armour in Kansas City as a salesman. Since 1938 he had been manager at Mobile.

►Roman Gissel, 64, president of the Gissel Packing Co., Huntington, W. Va., died November 16. Gissel came to this country from Europe in 1919. For a time he was head of the curing department of Fesenmeier Packing Co. until he established his own business in 1921.

►Two additions are being made to the abattoir of the Memphis Butchers Association, 1186 Riverside blvd., Memphis, Tenn. A 24 x 88 ft. cooler will be built on the west side of the present building and a 25 x 26 ft. office section on the east side.

►Frank L. Kwiatowski, 58, who has been engaged in the meat packing business in Buffalo N. Y., for 40 years, died recently. He headed FK & Son.

►Bill Bass has been named manager of the Houston, Tex. branch of Armour and Company. He replaces W. M. Montgomery, Houston manager for the past 11 years, who was transferred to Beaumont where he will serve in the same capacity. C. M. Mobley will continue in Houston as assistant manager under Bass. Bass has been with Armour since 1938.

►Articles of incorporation have been filed with the New York secretary of state for Casey Cut Meats. Directors are Anna Katz, 760 Pelham pkwy., Bronx; Diana Turkenich and Harry Abramowitz.

►Garlock Packing Co., Palmyra, N. Y., has installed a pension plan for its 2,000 employees. Employees will contribute 2 per cent of their wages and the company contributions will be on the basis of earnings. George L. Abbott, president, said he expects earnings this year to total \$2,500,000.

Ackermann Family Buys Kerber Plant at Elgin, Ill.

Adolf G. Ackermann of St. Louis, a member of the third generation of the family to engage in meat packing, has acquired a majority interest in the Kerber Packing Co., Elgin, Ill. He has become president of the corporation; his wife, Mrs. R. M. Ackermann, is vice president, and a son, Adolph G. Ackermann, is treasurer and assistant secretary. Paul M. Gerwitz, jr., a St. Louis attorney, is secretary.

Ernest H. Redeker, former president of the Kerber company, and Ralph W. Crocker, former secretary, and the latter's wife, Marie, have disposed of their stock and are retiring from the business. Ackermann announced that he anticipated that the entire personnel of approximately 130 persons will be retained in their present capacities.

Ackermann owned and operated the Laclede Packing Co. in St. Louis from 1921 to 1945, when the business was sold to the Mickleberry Co., Chicago. Another company in St. Louis he operated as Ackermann & Co. was sold in 1946. He sold the Milner Provision Co., Frankfort, Ind., last August 25 to Stark, Wetzel & Co. of Indianapolis.

The Kerber plant, situated on five acres just south of the Elgin city limits, includes five main buildings. It also owns and operates a large retail establishment in the city. The business was founded 65 years ago by the late Charles A. and William A. Kerber. It was incorporated in 1904.

Swift Plans Museum Exhibit to Teach Care, Feeding of Babies

Swift & Company, in collaboration with the University of Illinois, is planning to install an exhibit in the Museum of Science and Industry, Chicago, with the purpose of educating the public in proper eating methods for babies as well as modern baby care. The exhibit, which will not be completed or installed for at least a year, will include five babies, from recognized foundling homes, to receive round-the-clock care, supervised by leading pediatricians. Dr. Andrew C. Ivy, vice president of the University of Illinois in charge of the College of Medicine, has approved the project.

Swift, which has pioneered in the development of meat products for babies, plans to coordinate into the exhibit a "Food for Life" series.

New Armour International Unit

Formation of a new international department of the Armour Laboratories, with S. B. Bradshaw as manager, has been announced. The department, under the direction of the Chicago office of the Laboratories, will supervise manufacturing, marketing, and other operations pertaining to Armour pharmaceuticals, sutures, and allied products made and sold abroad. J. H. Walker will succeed Bradshaw as sales manager of the Armour Laboratories bulk sales department. He has been a member of the department for eight years.



Freshness protected... **IN ARMOUR NATURAL CASINGS!**



Yes, the freshness of your sausage is always protected, because Armour *Natural* Casings keep it juicy and tender . . . safeguard flavor . . . insure inviting good looks. The large variety of uniform sizes and shapes will fit all your needs.

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ARMOUR
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GIVE YOUR CUSTOMERS

PORK SAUSAGE

AS THEY LIKE IT!

"The Man You Knew"



The Founder of
H. J. Mayer & Sons Co., Inc.



Look to H. J. Mayer for advice in selecting the seasoning formula that puts the most "sell" in your pork sausage. Mayer's Special Seasonings for pork sausage are available in all the different types and styles checked on the chart below. Now you can make those plump, pink piglets that steal the show in any show case . . . and flavor them to *your* customers' particular taste. Write today for detailed information.

MAYER'S Special Pork Sausage Seasonings

	Regular Strength	Light Sage	No Sage	Southern Style
NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓	✓	✓	✓
SPECIAL (So-Smooth type)	✓	✓	✓	✓
OSS (Completely soluble)	✓	✓	✓	✓

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QUALITY AND PRICE LEADERS IN HAM STOCKINETTES AND BEEF BAGS

THE CLEVELAND COTTON PRODUCTS CO.

CLEVELAND, OHIO
CANADIAN DISTRIBUTORS: ELCO LTD., TORONTO

QMC To Use Origin Weights in Meat Buying

As a result of recent meetings of the meat and meat food industry and the armed services, origin weights for all meat and meat food products will be used by the Quartermaster Market Center System effective on contracts dated January 1, 1951. Trial of the new method of determining weights will cover six months.

This test provides that: if any single shipment of 15,000 lbs. or more, of products of animal origin is made under a contract the products shipped will be test weighed at origin by the contractor in the presence of a veterinary inspector. The contractor's invoice of marked net weights less any shortage determined by origin test weighing shall be final, unless weighing at destination indicates that the amount of the additional shortage exceeds 1 per cent of the marked net weights.

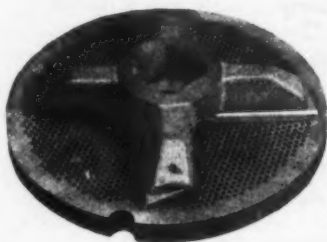
Sub-paragraph (5), which has been added to Fixed Price Supply Contract Clause XXII A (2) (f) has the following provisions:

(5) If any single shipment of 15,000 lbs. or more, of products of animal origin, is made under this contract, the products shipped will be test weighed at origin by the contractor in the presence of a veterinary inspector. A representative sample (5 per cent to 10 per cent) of each truckload or carload (15,000 lbs.) or greater quantity, will be test weighed at origin so as to satisfy the veterinary inspector of the consistence of the marked weights and to show any shortage. At least 10 per cent will be weighed when a shortage is detected. If necessary, products will be dumped from boxes but the wrappings immediately surrounding the products and/or box liners will not be removed, an allowance being made for their weight. Such allowance to be determined by weighing identical wrappings. The contractor's invoice of marked net weight less any shortage determined by origin test weighing shall be final unless weighing at destination indicates that the amount of the additional shortage exceeds 1 per cent. If additional shortage exceeding 1 per cent of the total invoice marked net weight (the term "total invoice marked net weight" means the marked weight shown on the invoice before deduction of the shortage found by origin test weighing if any) is found at destination, final weight will be determined at destination and quantity accepted will be as then determined. At destination in checking weight, the contents will be removed from boxes, if any, and the allowance as determined at origin for wrapping and liners shall be applied. In the case of frozen products, the contractor must allow for an appropriate amount of freezer shrinkage if the product is weighed in the chilled state prior to freezing. Otherwise, the product should be weighed in the frozen state. Shortages

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- wear longer
- cut cooler
- and cost less!



Expertly designed and precision-made of a special stainless steel alloy, RODGERS Plates and Knives meet the rigid demands of the meat packing industry. Rodger's Supreme Plates are guaranteed for five years against resharping expense. The number of holes in each plate have been scientifically determined for greatest speed and to facilitate the flow of material, thus causing less strain on the grinder and resulting in longer life. Why not try one of these plates in your own plant without cost or obligation over a 30-day period? Write today . . . get our new price list and discounts, too!

Rodgers Supreme Plates and XL Plates and Knives are of the highest quality and finest workmanship. Supreme and XL Plates are made in all sizes and with all types of holes. All plates are reversible, with replaceable bushings . . . two plates for the price of one!

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found at origin will be recorded by the veterinary inspector on the appropriate QMC form and, in addition, he will record on this form the unit new weight and tare. In shipments of less than 15,000 lbs. the provisions of this subparagraph (5) will not apply.

Michigan Voters Approve Colored Oleomargarine

Overwhelming approval of a measure legalizing colored oleomargarine expressed by Michigan voters at the November 7 election will add impetus to the campaign of oleo interests to obtain removal of similar restrictions still existing in 15 other states and to prevent the erection of new oleo trade barriers next year when 44 state legislatures convene in their regular sessions.

The Michigan measure, removing a half-century ban on the sale of colored oleo, had been enacted by the 1949 State Legislature but was suspended by petition of the state's dairy interests until the referendum could be held in conjunction with the general election. Besides permitting the sale of colored oleo in stores, it also allows the sale of colored oleo in restaurants. In the latter instance, however, it requires that "pats" of colored oleo when served in public eating places must be rectangular in shape.

Although a number of states have acted in recent years to remove restrictions on the sale of oleomargarine, the Michigan vote was only the second time that the colored oleo issue has been decided by statewide referendum. The other instance was in Ohio, where the electorate last year approved a colored oleo measure by a wide margin after the State Legislature had earlier failed to enact the initiated proposal.

The remaining states which prohibit the manufacture or sale of colored oleo are Connecticut, Delaware, Idaho, Illinois, Iowa, Minnesota, Montana, New York, Oregon, Pennsylvania, South Dakota, Vermont, Washington, Wisconsin and Wyoming. Legislative sessions will be held in all of these states next year.

Peron Meat Bill Passed

The Argentine Chamber of Commerce recently approved a bill which would put the entire cattle industry of the country under government control. Passage of the measure followed a statement by President Peron to a group of cattle growers that he was not satisfied with their cooperation.

The Argentine Livestock Institute is now being organized to execute the government's policies in promoting, regulating and organizing the production, processing, marketing and consumption of livestock and livestock products. The new Institute has been given power to intervene and control the livestock industry from the producer to the consumer.

HOG SCRAPING

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Simplified

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IMPORTANT FACTS FOR EVERY HOG PROCESSOR

When hogs are scalded and scraped by ordinary methods, lots of the bristles break off at the skin. The roots of the bristles stay lodged in the skin. Fine hairs bend under scraper blades, and must be shaved off or singed with a torch.

OLD BALDY is a chemical agent that acts on the roots of hog hairs and bristles. It loosens them. The hairs come out whole, by the roots. OLD BALDY usually cuts scraping labor in half. It produces a cleaner hog carcass.

The price is moderate. OLD BALDY costs less than one tenth of the labor saved on the average hog.

OLD BALDY has been used in many hundreds of establishments. It works equally well with all kinds of mechanical dehairers, or when hogs are scraped by hand.

Try a ten pound sample for only \$2.90, enough to treat from 700 to 1000 gallons of water in your scalding vat.

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JAMISON INSULATED SMOKEHOUSE DOORS



COMPARE THESE FEATURES:

- Rigid All-Steel Construction**
- Positive 3-Point Fastening**
- Heat Resistant Gasket**
- Adjustable Sealing Bars**
- High Temperature Insulation**
- Safety Features**
 - Inside Release Handle • Emergency Release Panel*
- Heavy Forged Hinges**

Only Jamison smokehouse doors give you these extra features. For complete information and specifications, write for catalog 215.

JAMISON COLD STORAGE DOOR CO. • Hagerstown, Md., U. S. A.



The oldest and largest builder of insulated doors in the world



He knows the trade and the tricks of same. He's a popular guy in the big MEAT game. He wraps all cuts from brains to butts, and on the job he has real guts. Marty's your man on a packaging plan. He can stand the gaff. He belongs on your staff.

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IN TAN OR WHITE STA-TUF
PACKERS' OILED WHITE
HPS FREEZERWRAPS

OR "WHAT'S YOUR PROBLEM?"



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Nitrite of Soda
U. S. P.

SOLVAY SALES DIVISION

ALLIED CHEMICAL & DYE CORPORATION
40 Rector Street, New York 6, N. Y.

Saving Steam Dollars

(Continued from page 9.)

with an outside screw and yoke gate valve.

In many plants, pipe line drainage is not given the attention it deserves. Too often traps are not selected with enough care or with proper regard for the requirements. Also, discharge piping from traps to concealed locations or hot wells are not inspected as frequently as they should be. A distinct saving in fuel consumption can be realized if traps are inspected regularly for tightness, and the condensation so piped from the traps that practically none of the heat is lost.

There are a number of places, however, where open drop lines should be installed, or equipped so that they can be tested. The stop-check valve, the gate valve next to the header, and the water column should have open blows or test connections. Otherwise, drop lines usually should be carried to the traps.

Effective Separation

In connection with engines, it is essential that the water be removed from the steam before entering the unit. Separators should be used to accomplish this. Requisites of a good separator are: high efficiency as a water extractor, ample storage space for any sudden influx of water, simplicity and durability of construction, and small resistance to the flow of steam passing through. Inasmuch as the efficiency of separation decreases as the velocity of steam increases, separators should be of large capacity. However, reduction of velocity alone will not produce effective separation unless the entrained water in the steam is brought into contact with a surface to which the water may adhere, such as corrugated baffle plates.

No separator is effective unless means are provided for automatically removing the accumulated water of condensation, and the most practical method is the use of properly designed steam traps, which are simple in construction and have ample capacities.

It is often desirable to reduce the pressure for certain kinds of service, such as process work. To accomplish reductions in pressure, regulating valves should be employed, and here it is important that the proper size be used. Best results are obtained when the purchaser gives the manufacturer all of the service data, explaining the use of the valve, and basing the selection upon the manufacturer's capacity tables. Pipe sizes alone are not sufficient in determining the proper size of valve.

The cardinal points in the design of a regulating valve are simplicity of operation, accessibility for inspection, and convenience in making repairs. Valves of the single-seated type are more satisfactory for most process work than balanced or piston-type valves because they close tightly when the demand for reduced pressure steam ceases. Balanced valves will allow pressure to build up on the low side because of the seatless construction. Since a pop safety valve should be used on the low pressure side of all pressure regulators to protect equipment in the event of over-pressure, it is obvious that the use of a seatless valve leads to the possibility of continual waste of steam.

The conclusion to be reached from this brief study of heat losses, is that care in the installation and maintenance of piping and its appurtenances is necessary to achieve maximum economy.

Hearty Breakfast Praised

Desirability of a "Real American Breakfast," built around protein-rich meat, is attracting increasing attention of writers in many kinds of publications. As an example, there recently appeared a cleverly written article by Columnist Ed Covola in the *Indianapolis Times*. A number of magazines in early issues will publish articles on breakfast and breakfast meats. Some were scheduled to appear in November, about the time of the American Meat Institute's Meat Educational Program's breakfast promotion.

FLASHES ON SUPPLIERS

STANDARD CAP AND SEAL CORPORATION: This New York firm has opened a Chicago office for sale and service of its Flex-Vac machine, vacuum and heat sealing unit for pre-packaging meat. The office is located at 333 N. Michigan ave. and will be managed by Frank Kimball. Phone is ANDover 3-2711.

THE ADLER COMPANY: Lawrence L. Bing, jr., has been appointed vice president of this Cincinnati firm, it was announced by T. C. Adler, president. Bing has been with Adler for nine years, including time in U. S. Air Corps service. He is in charge of the Stockinette, meat bag and cotton knitting division of the company.

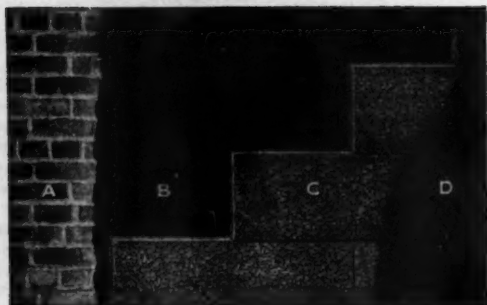
GOODYEAR TIRE & RUBBER COMPANY: J. D. Stimpson, formerly of the Safeway Stores at Washington, D. C., has been appointed a Pliofilm packaging specialist for this Akron, Ohio company. E. E. Ellies, manager of Goodyear's Films and Flooring division, said Stimpson will be responsible for the sales and distribution of the company's new FM-1 Pliofilm, tailored specifically for all types of self-service meats. Stimpson will be a staff assistant to E. H. Dours, assistant manager of the Pliofilm department.

AMERICAN CAN COMPANY: E. K. Walsh has been appointed assistant manager of sales for Canco and B. R. Wood has succeeded him as manager of sales for the Atlantic division, according to L. W. Grasskamp, vice president in charge of sales. G. F. Henschel has moved into Wood's former position as assistant manager of sales for the Atlantic division.

TRUCKS—COAST TO COAST: At left is the latest addition to the fleet of John Krauss, Incorporated, Jamaica, N. Y. At the right is a new International with insulated and refrigerated body, recently put in service by the Holly Meat Packing Co. of Oakland, Cal. The 16 x 7 x 7 body of the vehicle is painted canary yellow.



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counts...



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Maximum insulation efficiency of your cold rooms is best assured when every factor regarding planning, insulation and installation are weighed to fit your particular requirements. For example, the kind of building, outside and inside temperatures, climatic and atmospheric conditions, efficiency of insulation, thickness of insulation, proper erection, and many other vital factors must be coordinated to result in a correctly balanced installation.

UNITED'S staff of experienced insulation engineers, backed by long years' experience, have the "Know-How" for designing your insulation job to get maximum efficiency at minimum cost.

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for LCL Shipment of
PERISHABLE FOODS

Meat, Poultry, Turkey, Sea Foods, Dairy Products, Candy, Frozen Foods, Fresh Vegetables and Fruits—perishable foods of all description—reach destination in fresh, first class condition when shipped in JIFFY INSULATED BOXES.

Ship in JIFFY INSULATED BOXES to preserve your perishables and SAVE MONEY.

Write for complete details on these low-cost ONE-TIME SHIPPERS.



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SHIPPED FROM KEY CITIES SUCH AS THE FOLLOWING:

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JIFFY MANUFACTURING COMPANY, HILLSIDE, NEW JERSEY

Increased Slaughter of All Species Reflected in 9% Meat Output Gain

THE United States Department of Agriculture estimated federally inspected meat production for the week ending November 11 at 369,000,000 lbs. Slaughter of all species increased, with total production up 9 per cent from the 339,000,000 lbs. recorded a week

the preceding week and 136,000 last year. The output of inspected veal for the three weeks under comparison was 17,000,000, 15,000,000 and 18,000,000 lbs., respectively.

Hog slaughter of 1,451,000 head went up 11 per cent above the 1,302,000

for the preceding week and 243,000 last year. Production of lamb and mutton for the three weeks amounted to 10,300,000, 9,400,000 and 11,000,000 lbs., respectively.

MEAT EXPORTS-IMPORTS

The U. S. Department of Agriculture report of meat exports and imports during September is shown below:

EXPORTS (domestic)	September 1950	September 1949
Beef and veal—	lbs.	lbs.
Fresh or frozen	244,968	316,363
Pickled or cured	1,548,108	1,792,861
Pork—		
Fresh or frozen	488,014	318,906
Hams and shoulders, cured	464,653	539,630
Bacon	1,645,216	1,250,895
Other pork, pickled or salted	508,764	1,448,168
Mutton and lamb	37,261	46,098
Sausage, including canned and sausage ingredients	211,781	886,118
Canned meats—		
Beef	30,200	150,971
Pork	194,056	792,470
Other canned meats ¹	118,217	470,623
Other meats, fresh, frozen or cured—		
Kidneys, livers, and other meats, n.e.s.	60,126	87,063
Lard, including neutral	21,852,658	32,681,772
Lard oil	42,554	42,554
Tallow, edible	720,463	492,116
Tallow, inedible	55,623,314	25,146,880
Grease stearin	10,481	10,481
Inedible animal oils, n.e.s.	5,873	14,965
Inedible animal greases and fats, n.e.s.	7,936,720	4,604,728
IMPORTS—		
Beef, chilled or frozen	5,255,000	8,216,091
Veal, chilled or frozen	751,700	975,194
Beef and veal, pickled or cured	250,053	97,020
Pork, fresh or chilled, and frozen	487,993	27,222
Hams, shoulders and bacon	1,006,885	167,412
Pork, other pickled or salted	42,959	19,775
Mutton and lamb	409,640	811,335
Canned beef ²	13,546,954	6,605,145
Tallow, inedible ³	298,990	241,920

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended November 18, 1950, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Nov. 18, 1950	273	146.3	131	17.0	1,451	195.9	229	10.3	369.5
Nov. 11, 1950	264	139.7	115	15.1	1,302	174.5	213	9.4	338.7
Nov. 19, 1949	261	131.7	136	18.0	1,550	206.6	243	11.0	366.3

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lamb		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 mil.	Total lbs.
Nov. 18, 1950	985	536	240	130	238	135	95	45	13.9	47.9
Nov. 11, 1950	980	529	242	131	236	134	94	44	14.0	48.0
Nov. 19, 1949	966	505	245	132	235	133	95	45	14.2	51.8

ago and 1 per cent above the 366,000,000 lbs. last year.

Cattle slaughter, totaling 273,000 head, was 3 per cent above the 264,000 head for the preceding week and was 5 per cent more than the 261,000 for the same week in 1949. Beef production was 146,000,000 lbs., compared with 140,000,000 for the preceding week and 132,000,000 lbs. a year ago.

Calf slaughter was estimated at 131,000 head, compared with 115,000 for

the preceding week but was 6 per cent below the 1,550,000 recorded for the same week a year earlier. Production of pork reached 196,000,000 lbs., compared with 174,000,000 for the preceding week and 206,000,000 last year. Lard production tallied 47,900,000 lbs., compared with 43,000,000 in the previous week and 51,800,000 for the same week last year.

Sheep and lamb slaughter was 229,000 head, compared with 213,000 head

HIGHER PORK PRICES INFLUENCE CUT MARGINS FAVORABLY

(Chicago costs and credits, first three days of week.)

Pork values generally increased 10c this week, while the cost of hogs lowered approximately 30c. This situation again caused greatly improved margins. The margin of light weight hogs improved 46 points, with mediums improving 33 points and heavies 21 points.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Value					Value					Value				
Pct. live wt.	Price per lb.	per cwt. alive	per cwt. yield		Pct. live wt.	Price per lb.	per cwt. alive	per cwt. yield		Pct. live wt.	Price per lb.	per cwt. alive	per cwt. yield	
Skinned hams	12.6	42.9	\$ 5.41	\$ 7.76	12.6	41.6	\$ 5.24	\$ 7.56		12.9	40.6	\$ 5.24	\$ 7.56	
Picnics	5.6	27.9	1.56	2.26	5.5	26.7	1.47	2.06		5.3	26.3	1.40	1.95	
Boston butts	4.2	33.0	1.89	2.01	4.1	32.5	1.83	1.89		4.1	33.3	1.87	1.90	
Loins (blade in)	10.1	35.1	3.55	5.12	9.8	34.6	3.33	4.71		9.6	35.3	3.39	4.73	
Lean cuts	\$11.91	\$17.15	\$11.87	\$16.02		\$11.40	\$15.93	
Bellies, S. P.	11.0	29.7	3.27	4.72	9.5	27.7	2.64	3.73		8.9	22.4	.87	1.23	
Bellies, D. S.	2.1	24.5	.52	.73		8.6	24.5	2.11	2.94	
Fat backs	3.2	13.5	.45	.60		4.6	15.3	.70	.98	
Plates and jowls	2.9	13.4	.38	.56	3.0	13.4	.40	.56		3.4	13.4	.46	.64	
Raw leaf	2.3	13.2	.30	.42	2.2	13.2	.29	.41		2.2	13.2	.29	.41	
P. S. lard, rend. wt.	13.9	14.1	1.96	2.81	12.8	14.1	1.73	2.44		10.4	14.1	1.47	2.04	
Fat cuts & lard	\$ 5.91	\$ 8.51	\$ 6.01	\$ 8.47		\$ 5.90	\$ 8.24	
Spareribs	1.6	33.8	.85	.78	1.6	29.5	.47	.68		1.6	29.5	.52	.75	
Regular trimmings	3.3	19.0	.63	.89	3.1	19.0	.59	.80		2.9	19.0	.54	.78	
Feet, tails, etc.	2.0	10.7	.21	.31	2.0	10.7	.21	.30		2.0	10.7	.21	.30	
Offal & misc.	1.00	1.44	1.00	1.41		1.00	1.40	
Total yield & value	69.5	...	\$20.21	\$29.08	71.0	...	\$19.65	\$27.68		71.5	...	\$19.37	\$27.10	
		Per cwt. alive					Per cwt. alive					Per cwt. alive		
Cost of hogs	...		\$17.88				\$17.77					\$17.63		
Condemnation loss	...	Per cwt. sn. yield					Per cwt. sn. yield					Per cwt. sn. yield		
Handling and overhead	...	sn. yield	1.03				sn. yield	.90				sn. yield	.81	
TOTAL COST PER CWT.	...		\$19.00	\$27.05			\$18.76	\$26.42				\$18.53	\$25.93	
TOTAL VALUE	...		20.21	29.08			19.65	27.68				19.37	27.10	
Cutting margin	...		+\$1.21	+\$2.03			+\$0.89	+\$1.26				+\$0.84	+\$1.17	
Margin last week	...		+.75	+1.07			+.56	+.89				+.63	+.84	

WORLD CORN OUTPUT DOWN

World corn production in 1950-51 is forecast at about 5,300,000,000 bu., on the basis of information available to the Office of Foreign Agricultural Relations of the USDA. This forecast includes estimates for the corn harvest nearing completion in most Northern Hemisphere countries and preliminary forecasts for the Southern Hemisphere harvests beginning about March 1951. The current crop is expected to be somewhat smaller than the large outturns of the past two seasons, though it is still well above average because of the higher level of production in North America. World corn acreage appears slightly smaller than in 1949-50 and is also below average.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago, week ended November 18:

	Week Nov. 18	Previous week	Cor. Week 1949
Cured meats, pounds	19,364,000	12,167,000	23,195,000
Fresh meats, pounds	32,300,000	20,080,000	34,331,000
Lard, pounds	6,336,000	2,650,000	9,750,000

1950 INTERNATIONAL SHOW

A bigger turnout of livestock than ever is promised for the 1950 International Live Stock Exposition which begins November 25 in Chicago and ends December 2. The total number of livestock is expected to surpass the 10,000 mark of last year's International, according to the management, and livestock exhibits will come from 35 states and two Canadian provinces, a record number. Another notable fact about the 1950 entries is the large number of names appearing on the exhibitor list for the first time. The largest exhibitor in the show is Purdue University, West Lafayette, Ind., with 86 entries, while Iowa State College, Ames, is next with 84 entries. The oldest exhibitor in the show is R. F. Constant, 91, of Buffalo Hart, Ill., who showed in the first International 51 years ago.

Sixty students of animal husbandry representing 20 colleges and universities will compete in the intercollegiate meat judging November 28, according to the National Live Stock and Meat Board, contest sponsor. At stake is the title of "Champion International Meat Judging Team."

All contestants will judge nine classes of wholesale cuts and carcasses of beef, pork and lamb. They will also identify and grade 20 beef carcasses and grade ten lamb carcasses.

The Board has installed an educational meat exhibit in the International

Amphitheater, covering such phases as meat cuts and meat and nutrition.

The Chicago Board of Trade is presenting the story of the marketing of grain in a display which uses active pictures and a moving book. It covers the progress of grain from the time it is harvested through a country elevator into the cash grain market and to a terminal for storage. It also shows a typical pit scene and how news pertaining to marketing is disseminated.

SEPTEMBER MEAT GRADING

The total of meats, meat products and by-products graded by the U. S. Department of Agriculture in September was reported in thousands of lbs. (i. e. "000" omitted) as follows:

	Sept. 1950	Aug. 1950	Sept. 1949
Beef	200,472	201,078	181,120
Veal and calf	7,859	8,312	12,698
Lamb, yearling and mutton	9,147	9,065	11,046
Total	217,278	218,455	204,864
All other meats and lard	11,360	10,288	11,702
Grand total	228,638	228,773	216,566

Ohio State Team Wins Meat Judging Contest

Ohio State university was the winner in the Intercollegiate Meat Judging Contest, held November 14 for the first time in conjunction with the Eastern National Live Stock Exposition,

R. Moore Denied Futures Trading Privileges

The U. S. Department of Agriculture has ordered all contract markets to deny trading privileges to Ralph W. Moore, Washington, D. C., for a period of 90 days beginning January 1, 1951, for attempting to manipulate lard prices and other violations of the Commodity Exchange Act.

The government charged that in October 1947, when Moore had a large, long position in lard futures, he attempted to raise lard prices by means of a press memorandum which gave false and misleading information. A complaint of the Secretary of Agriculture against Moore, issued May 27, 1948, charged him with attempted manipulation of lard prices by means of false reports delivered for transmittal in interstate commerce and with failure to submit required reports on speculative transactions and positions in grain, cotton and lard futures, as required under the Commodity Exchange Act.

Baltimore, Md. The North Carolina team placed second and Pennsylvania State college, third. Ohio State thus became the first school to have its name inscribed on the National Live Stock and Meat Board challenge trophy, and needs two more wins to retain the cup.

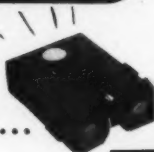
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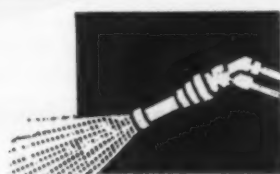


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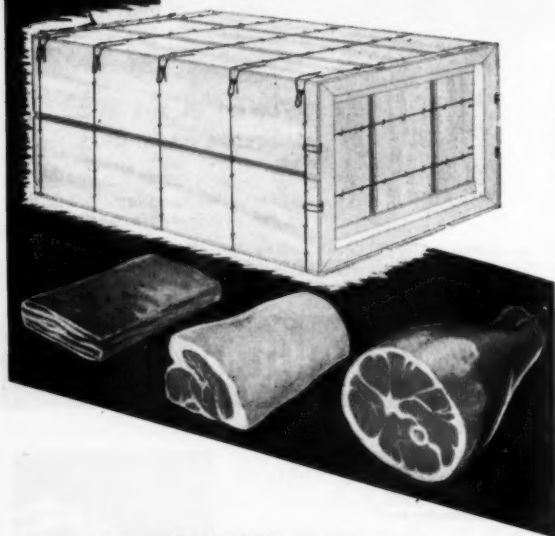
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MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.I. prices)

Native steers—	per lb.	
Choice, 600/800	49	@49½
Good, 500/700	48½	@49½
Good, 700/800	46	@48½
Commercial		
cows, 500/800	37½	@38½
C'an. & Cut. cows,		
north, 350/up	36½	@37
Bologna bulls, 600/up	41	

STEER BEEF CUTS

500/800 lb. Carcasses

(L.C.I. prices)

Choice:		
Hinds and ribs	58	@63
Hindquarters	55	@59
Rounds	50	@55
Loins, trimmed	52	@56
Loins and ribs (sets)	75	@80
Forequarters	44	@46
Backs	47	@48
Chucks, square cut	46	@50
Ribs	38	@45
Briskets	38	@40
Navels	25	@29

Good:

Hinds and ribs	58	@60
Hindquarters	53	@58
Rounds	50	@55
Loins, trimmed	52	@56
Loins and ribs (sets)	70	@73
Forequarters	43	@46
Backs	46	@48
Chucks, square cut	46	@50
Ribs	59	@61
Briskets	38	@40
Navels	25	@29
Plates	28	@29
Hind shanks	7	@7½
Fore shanks	31	@34
Bull tenderloins, 5/up	90	@1.01
Cow tenderloins, 5/up	90	@1.01

BEEF PRODUCTS

(L.C.I. prices)

Tongues, No. 1, 3/up,		
fresh or frozen	82	@84
Tongues, No. 2, 3/up,		
fresh or frozen	28	@27½
Brains	7	@7½
Hearts	28	@29
Livers, selected	56	@58
Livers, regular		42½
Tripe, scalded	9½	@10
Tripe, cooked	11	@12½
Lips, scalded	14	@15
Lips, unscalded	13	@14
Lungs	8½	@9
Melts	8½	@9
Udders	7	@7½

BEEF HAM SETS

(L.C.I. prices)

Knuckles, 6 lbs. up,	58	
Insides, 12 lbs. up	58	
Outsides, 8 lbs. up	56	@55½

FANCY MEATS

(L.C.I. prices)

Beef tongues, corned	81	@36
Veal breads, under 6 oz.	72	
6 to 12 oz.	74	
12 oz. up	83	
Calif. tongues	24	@26
Lamb fries	77	
Ox tails, under ½ lb.	24	
Over ½ lb.	24½	

WHOLESALE SMOKED MEATS

(L.C.I. prices)

Hams, skinned, 14/16 lbs.,		
wrapped	47½	@50
Hams, skinned, 14/16 lbs.,		
ready-to-eat, wrapped	50½	@53
Hams, skinned, 10/16 lbs.,		
wrapped	47	@49½
Hams, skinned, 10/16 lbs.,		
ready-to-eat, wrapped	50	@52½
Bacon, fancy trimmed,		
brisket off, 8/10 lbs.,		
wrapped	40	@44
Bacon, fancy, square cut,		
seedless, 12/14 lbs.,		
wrapped	40	@42
Bacon, No. 1 sliced, 1-lb.,		
open-faced layers	46	@51

CALF & VEAL—HIDE OFF

(L.C.I. prices)

Choice, 80/150	51	@53
Choice, under 200 lbs.	49	@51
Good, 80/150	49	@51
Good, under 200 lbs.	47	@49
Commercial, 80/150	44	@47
Commercial, under 200 lbs.	44	@47
Utility, all weights	37	@43

CARCASS LAMBS

(L.C.I. prices)

Choice, 30/50	52	@54
Good, 30/50	51	@53
Commercial, all weights	48	@52

CARCASS MUTTON

(L.C.I. prices)

Good, 70/down	30	@31
Commercial, 70/down	29	@30
Utility, 70/down	28	@29

FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)

Hams, skinned, 10/16 lbs.	43	@45½
Pork loins, regular		
under 12 lbs.	36½	@37½
Pork loins, boneless	55	@59
Shoulders, skinned, bone in,		
under 16 lbs.	32½	
Picnics, 4/6 lbs.	29½	
Picnics, 6/8 lbs.	13	@14
Boston butts, 4/8 lbs.	34½	@35
Tenderloins	53	@55
Neck bones	9½	@9½
Livers	29½	@30½
Brains, 10 lb. pulls	13	@14
Ears	12	@12½
Enouts, lean in	13	@13½
Feet, front	7½	

SAUSAGE MATERIALS—FRESH

(L.C.I. prices)

Pork trim., reg.	20	@20½
Pork trim., guar.		
50% lean	21½	@22
Pork trim., spec.		
85% lean	40	@41
Pork trim., ex. lb. pieces	45	
Pork cheek meat, trmd.	38	@39½
Pork tongues, c.t., bone in	26½	@27
Bull meat, boneless	53	@53½
Bon's cow meat, f.c., C.C.	48	@49½
Cow, chuck, boneless	51	@51½
Beef trimmings, 85-90%	46½	@46
Beef head meat	37	@37½
Beef cheek meat, trmd.	37	@37½
Shank meat	47	@48
Veal trimmings, bon's	47	@54

SAUSAGE CASINGS

(F. O. B. Chicago)

(L.C.I. prices quoted to manufacturers of sausage.)

Beef casings:		
Domestic rounds, 1½ to		
1½ in.	65	@80
Domestic rounds, over 1½		
in., 140 pack	1.00	@1.10
Export rounds, wide, over		
1½ in.	1.55	@1.65
Export rounds, medium,		
1½ to 1¾	1.10	@1.15
Export rounds, narrow,		
1 in. under	1.30	@1.40
No. 1 weasands, 24 in. up to	6	@14
No. 1 weasands, 22 in. up to	6	@8
No. 2 weasands, 22 in. up to	6	@7½
Middles, sewing, 1½ in.		
2 in.	1.20	@1.55
Middles, select, wide,		
2½ in.	1.45	@1.60
Middles, select, extra,		
2½ in.	1.80	@2.00
Middles, select, extra,		
2½ in. & up	2.40	@2.75
Beef bungs, export No. 1	84	@85
Beef bungs, domestic	20	@25
Dried or salted bladders,		
per piece:		
12-15 in. wide, flat	22	@25
10-12 in. wide, flat	15	@16
8-10 in. wide, flat	5	@7
Pork casings:		
Extra narrow, 29 mm. &		
dn.	3.85	@4.10
Narrow, mediums, 29@32		
mm.	3.95	@4.10
Medium, 32@35 mm.	3.15	@3.25
Spec. medium, 35@38 mm.	2.50	@2.60
Wide, 38@43 mm.	2.25	@2.40
Export bungs, 34 in. cut	29	@32
Large prime bungs,		
34 in. cut	19	@21
Medium prime bungs,		
34 in. cut	13	@15
Small prime bungs	9	@12
Middles, per set, cap off	55	@79

DRY SAUSAGE

(L.C.I. prices)

Cervelat, ch. hog bungs	84	@97
Thuringer	54	@58
Farmer	81	@83
Holsteiner	80	@81
B. C. Salami	85	@86
B. C. Salami, new con.	85	
Genoa style salami, ch.	92	@96
Pepperoni	81	@83
Mortadella, new condition	58	
Italian style	85	@79
Cappicola (cooked)	70	@77

DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog casings..44	@48
Pork sausage, bulk	@42
Frankfurters, sheep cas..53	@56 1/2
Frankfurters, hog cas.	54
Frankfurters, skinless	@50
Bologna	@48
Bologna, artificial cas.	@46
Smoked liver, hog bungs..47	@48
New Eng. lunch, specialty..65	@69
Minced luncheon spec., ch.55 1/2	@56
Tongue and blood	@48
Blood sausage	32
Souse	35 1/2
Polish sausage, fresh	@53
Polish sausage, smoked	@49 1/2 @54

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime ..	33	37
Black pepper	34	38
Chili powder	37	38
Chili pepper	38 @39	38
Cloves, Zanzibar ..	48	45
Ginger, Jam., unbl ..	78	84
Ginger, African ..	65	67
Cochin	67	67
Mace, fcy. Banda ..	1.85	1.85
East Indies	1.95	1.95
West Indies	1.85	1.85
Mustard, flour, fcy ..	30	30
No. 1	28	28
West India	28	28
Nutmeg	74	74
Paprika, Spanish..	57 @59	57 @59
Pepper, Cayenne ..	72	72
Red, No. 1	62	62
Pepper, Packers ..	1.81	1.81
Pepper, white	3.50	3.50
Malabar	1.81	1.91
Black Lampung ..	1.81	1.91

SEEDS AND HERBS

(L.c.l. prices)

	Ground	Whole for Saus.
Caraway seed	24	23
Coriander seed	23 1/2	20 1/2
Mustard sd., fcy.	21	..
Yal. American	17	..
Marjoram, Chilean
Oregano	27	32
Coriander, Mexican
Natural No. 1	36	41
Marjoram, French ..	41	47
Sage Dalmatian
No. 1	1.40	1.58

CURING MATERIALS

	Cwt.
Nitrite of soda, in 425-lb. bbls., del. or f.o.b. Chgo.	9.30
Salt peter, a. ton, f.o.b. N. Y.:	
Dbl. refined gran.	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 40,000 lbs. only, paper sacked, f.o.b. Chgo.	
Per ton	\$21.40
Granulated	27.80
Medium	11.40
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	6.25
Refined standard cane gran., basis	8.25
Refined standard beet gran., basis	8.05
Packers' curing sugar, 200 lb. bags, f.o.b. Reserve, La., less 2%	8.45
Dextrose, per cwt. in paper bags, Chicago	7.24

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles November 21	San Francisco November 16	No. Portland November 17
FRESH BEEF (Carcass):			
STEER:			
Good:			
500-600 lbs.	\$47.50@48.50	\$49.00@50.00	\$51.00@52.00
600-700 lbs.	46.50@47.50	47.00@48.00	49.00@51.00
Commercial:			
350-600 lbs.	45.00@47.00	47.00@49.00	48.00@50.00
Utility:			
350-600 lbs.	40.00@43.00	44.00@45.00	44.00@45.00
COW:			
Commercial, all wts.	37.00@38.00	41.00@45.00	39.00@42.00
Cutter, all wts.	36.00@37.00	35.00@38.00	36.00@38.00
FRESH CALF: (Skin-Off) (Skin-On) (Skin-Off)			
Good:			
200 lbs. down	47.00@49.00	48.00@50.00	48.00@50.00
Commercial:			
200 lbs. down	45.00@47.00	45.00@47.00	40.00@42.00
FRESH LAMB (Carcass):			
Choice:			
40-50 lbs.	52.00@54.00	50.00@53.00	50.00@52.00
50-60 lbs.	52.00@53.00	48.00@50.00	49.00@51.00
Good:			
40-50 lbs.	51.00@53.00	49.00@52.00	50.00@52.00
50-60 lbs.	50.00@52.00	48.00@49.00	49.00@51.00
Commercial, all wts.	49.00@51.00	47.00@50.00	47.00@48.00
Utility, all wts.	43.00@47.00	43.00@44.00
MUTTON (EWE):			
Good, 70 lbs. dn.	30.00@32.00	28.00@30.00
Commercial, 70 lbs. dn.	28.00@30.00	25.00@27.00
Utility, 70 lbs. dn.	25.00@28.00	21.00@22.00
FRESH PORK CARCASSES: (Packer Style) (Shipper Style) (Shipper Style)			
80-120 lbs.	30.00@32.50	33.00@34.00	30.00@32.00
120-160 lbs.	32.00@33.00	20.00@30.50
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	42.00@45.00	48.00@52.00	44.00@47.00
10-12 lbs.	42.00@45.00	46.00@50.00	44.00@47.00
12-16 lbs.	42.00@45.00	44.00@48.00	42.00@43.00
PICNICH:			
4-8 lbs.	34.00@36.00	..
PORK CUTS No. 1:			
HAM, Skinned: (Smoked) (Smoked) (Smoked)			
12-16 lbs.	48.00@52.00	52.00@54.00	48.00@52.00
16-20 lbs.	48.00@54.00	52.00@56.00	48.00@52.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	44.00@49.00	52.00@54.00	48.00@50.00
8-10 lbs.	40.00@46.00	48.00@52.00	45.00@51.00
10-12 lbs.	40.00@46.00	..	45.00@51.00
LARD, Refined:			
Tierces	18.00@19.00	..	16.50@18.50
50 lbs. cartons & cans.	18.50@19.50	18.00@19.00	..
1 lb. cartons	18.50@20.00	19.00@19.50	17.00@19.50

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SPECIFICATIONS

Length	50"
Width	30"
Height	43"
Weight	300 lbs.
Base	3' x 3 1/2'

Machine comes with motor ready for operation.

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SPECIFICATIONS	SIZE 1	SIZE 2	SIZE 3
Overall length.....	63"	57"	51"
Overall width.....	34"	34"	34"
Inside length, top.....	60"	54"	48"
Inside width, top.....	26"	26"	26"
Inside depth.....	16 ¾"	16 ¾"	16 ¾"

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CHICAGO PROVISION MARKETS From The National Provisioner Daily Market Service CASH PRICES

F.O.B. CHICAGO OR CHICAGO BASIS		PICKNICS		S. P.
WEDNESDAY, NOVEMBER 22, 1950		Fresh or F.F.A.		
4-6	28 ½		28 ½
4-8	28 ½		28 ½
6-8	27 ½		27 ½
8-10	26 ½ @ 27		26 ½
10-12	26 ½ @ 27		26 ½
12-14	26 ½ @ 27		26 ½
14-16	26 ½ @ 27		26 ½
8-10	42 ½		42 ½
10-12	42 ½		42 ½
12-14	40 ½		40 ½
14-16	39 ½		39 ½
REGULAR HAMS		BELLIES		
Fresh or Frozen		Fresh or Frozen		Cured
16-18	38 ½		32 ½
18-20	38 ½		31 ½ @ 32
20-22	39 ½		30 ½
SKINNED HAMS		GE. AMN. BELLIES		D. S. BELLIES
Fresh or F.F.A.		Clear		
10-12	44 ½ @ 45		25 ½
12-14	42 ½ @ 42 ½		25
14-16	42 ½		24 ½
16-18	41 ½ @ 41 ½		24 ½
18-20	40 ½		22 ½ @ 23 ½
20-22	42		22 ½ @ 22 ½
22-24	42 ½		21 ½ @ 21 ½
24-26	41 ½		
26-30	39 ½ @ 40		
26 ½ up, No. 2's	inc.		
OTHER D. S. MEATS		FAT BACKS		
Fresh or Frozen		Green or Frozen		Cured
Reg. plates...17n		6-8	12 ½
Clear plates...12n		8-10	13 ½
Square Jowls...16 ½ @ 17		10-12	16 ½ @ 16 ½
Jowl butts...11 ½ @ 11 ½		12-14	16 ½
S.P. Jowls	14-16	16 ½
		16-18	17 @ 17 ½
		18-20	17 @ 17 ½
		20-25	17 @ 17 ½

LARD FUTURES PRICES

MONDAY, NOVEMBER 20, 1950			
Nov. 14.50	14.50	14.30	14.30
Dec. 15.85	15.90	15.62 ½	15.65b
Jan. 15.90	15.90	15.67 ½	15.70
Mar. 16.07 ½	16.20	15.92 ½	15.95b
May 16.42 ½	16.47 ½	16.20	16.22 ½
Sales: 7,200,000 lbs.			
Open interest at close Fri., Nov. 17th: Nov. 12, Dec. 635, Jan. 369, Mar. 361, May 144; at close Sat., Nov. 18th: Nov. 12, Dec. 645, Jan. 370, Mar. 387 and May 149 lots.			
TUESDAY, NOVEMBER 21, 1950			
Nov. 14.25	14.35	14.20	14.32 ½a
Dec. 15.57 ½	15.62 ½	15.40	15.50
Jan. 15.55	15.65	15.40	15.47 ½b
Mar. 15.92 ½	15.92 ½	15.62 ½	15.70
May 16.12 ½	16.12 ½	15.92 ½	15.92 ½b
Sales: 5,000,000 lbs.			
Open interest at close Mon., Nov. 20th: Nov. 14, Dec. 657, Jan. 369, Mar. 382 and May 156 lots.			
WEDNESDAY, NOVEMBER 22, 1950			
Dec. 15.45	15.50	15.35	15.47
Jan. 15.30	15.50	15.30	15.50
Mar. 15.70	15.77	15.55	15.77
May 15.90	16.07	15.85	16.07
July 16.40	16.40b
Sales: 4,760,000 lbs.			
Open interest at close Tues., Nov. 21st: Nov. 15, Dec. 651, Jan. 371, Mar. 376 and May 167 lots.			
THURSDAY, NOVEMBER 23, 1950			
THANKSGIVING HOLIDAY			
FRIDAY, NOVEMBER 24, 1950			
Dec. 15.90	15.95	14.75	14.82 ½
Jan. 15.90	15.95	14.70	14.75b
Mar. 15.10	15.32 ½	15.00	15.05b
May 15.37 ½	15.65	15.35	15.35b
July 15.90	15.90	15.70	15.70a
Sales: About 9,000,000 lbs.			
Open interest at close Wed., Nov. 22nd: Dec. 658, Jan. 370, Mar. 387, May 177 and July 20 lots.			

WEEK'S LARD PRICES

P.S. Lard	P.S. Lard	Raw Leaf
Tierces	Loose	Leaf
Nov. 18	14.30m	14.00b
Nov. 20	14.30m	14.12 ½n
Nov. 21	14.32 ½a	14.00n
Nov. 22	14.37n	14.00b
Nov. 23	14.00m	13.62 ½a
Nov. 24	14.00m	13.12 ½n

COOLER-FREEZER OCTOBER OCCUPANCY

Cooler space occupancy increased 9 percentage points during October, bringing the October 31 level to 72 per cent, according to the U. S. Department of Agriculture. This compared with an average cooler occupancy for this time of year of 71 per cent. It marks the first time since January 31, 1948 that the occupancy level for any month was greater than its respective average level. October 31 freezer space utilization was 1 point below average, but 8 points above the corresponding month a year ago.

The October 31 level of cooler occupancy was undoubtedly the peak level for the year, and cooler occupancy by the end of November should be 2 to 3 points below the October 31 level. Freezer-held commodities are now at record levels for this time of year and net withdrawals are not likely to be significant until December.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$18.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	18.75
Kettle rend., tierces, f.o.b. Chicago	19.50
Leaf, kettle rend., tierces, f.o.b. Chicago	19.50
Lard flakes, tierces, f.o.b. Chicago	19.75
Standard Shortening *N. & S.	26.00
Hydrogenated Shortening N. & S.	27.75

*Delivered.

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.c.l. prices)

Nov. 20, 1950

per lb.

City

Choice, 800 lbs./down.....	49½ @ 51¼
Good, 800 lbs./down.....	48½ @ 50½
Commercial:	
800 lbs./down.....	44¼ @ 46¼
Canner and cutter.....	37½ @ 46¼
Bologna bulls.....	46¼ @ 46¼

BEEF CUTS

(L.c.l. prices)

Choice:	
Hinds and ribs.....	55 @ 62
Rounds, N.Y. flank off.....	54 @ 56
Hips, full.....	58 @ 61
Top sirloins.....	62 @ 65
Short loins, untrimmed.....	65 @ 72
Ribs, 30/40 lbs.....	58 @ 65
Chucks, non-kosher.....	48 @ 49
Briquets.....	38 @ 40
Flanks.....	23½ @ 25

Good:	
Hinds and ribs.....	54½ @ 60
Rounds, N.Y. flank off.....	54 @ 56
Hips, full.....	56 @ 59
Top sirloins.....	61 @ 64
Short loins, untrimmed.....	64 @ 70
Chucks, non-kosher.....	47 @ 49
Ribs, 30/40 lbs.....	57 @ 63
Briquets.....	38 @ 40
Flanks.....	23½ @ 25

FRESH PORK CUTS

(L.c.l. prices)

Western

Hams, regular, 14/down.....	42 @ 44
Hams, skinned, 14/down.....	45½ @ 47
Picnics, 4/8 lbs.....	29½
Bellies, sq. cut, seedless.....	
5/12 lbs.....	28¼ @ 28½
Pork loins, 12/down.....	37 @ 40
Boston butts, 4/8 lbs.....	36 @ 39
Spareribs, 3/down.....	36 @ 38
Pork trim., regular.....	21 @ 21½
Pork trim., ex. lean, 95%.....	46

City

Hams, regular, 14/down.....	46½ @ 50
Hams, skinned, 14/down.....	46½ @ 50
Skinned shoulders, 12/down.....	
Picnics, 4/8 lbs.....	34 @ 36
Pork loins, 12/down.....	40 @ 42
Boston butts, 4/8 lbs.....	39 @ 43
Spareribs, 3/down.....	39 @ 42
Pork trim., regular.....	19 @ 25

FANCY MEATS

(L.c.l. prices)

Veal breads, under 6 oz.....	72
6 to 12 oz.....	80
12 oz. up.....	1.00
Beef kidneys.....	25
Beef livers, selected.....	70 @ 80
Beef livers, selected, kosher.....	90 @ 95
Lamb fries.....	55
Oxtails, over ½ lb.....	35

DRESSED HOGS

(L.c.l. prices)

Hogs, gd. & ch., hd. on lf. fat in	
100 to 136 lbs.....	27½ @ 30
137 to 153 lbs.....	27½ @ 30
154 to 171 lbs.....	27½ @ 30
172 to 188 lbs.....	27½ @ 30

LAMBS

(L.c.l. prices)

Choice lambs.....	40 @ 61
Good lambs.....	40 @ 60½
Legs, gd. and ch.....	59 @ 63
Hindsaddles, gd. and ch.....	59 @ 66
Loins, gd. and ch.....	60 @ 70

MUTTON

(L.c.l. prices)

Western

Good, under 70 lbs.....	31 @ 33
Comm., under 70 lbs.....	29 @ 31
Utility, under 70 lbs.....	

VEAL—SKIN OFF

(L.c.l. prices)

Western

Choice carcass.....	51 @ 55
Good carcass.....	49 @ 51
Commercial carcass.....	42 @ 47
Utility.....	

BUTCHERS' FAT

(L.c.l. prices)

Shop fat.....	5½
Breast fat.....	7½
Edible suet.....	8
Inedible suet.....	8

SOUTHERN KILL

October 1950 slaughter in Alabama, Florida and Georgia under federal, state and municipal inspection:

	Oct. 1950	Oct. 1949
Cattle*	46,495	49,458
Calves	27,914	31,474
Hogs	161,151	183,104
Sheep	36	127
Goats	112	153

*Includes calves at a few points.

CANADIAN STOCKS

Canadian storage stocks:

	Nov. 1* 1950	Oct. 1 1950	Nov. 1 1949
Beef	6,423,000	6,083,000	11,000,000
Veal	2,819,000	2,750,000	5,094,000
Pork	5,330,000	7,520,000	5,572,000
Mutton & Lamb	2,153,000	1,155,000	4,003,000

*Preliminary.

WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, NOVEMBER 21, 1950
All quotations in dollars per cwt.

BEEF:

STEER:

Choice:	
350-500 lbs.....	None
500-600 lbs.....	None
600-700 lbs.....	50.50-51.50
700-800 lbs.....	49.50-51.00
Good:	
350-500 lbs.....	None
500-600 lbs.....	49.50-50.50
600-700 lbs.....	49.50-50.50
700-800 lbs.....	48.50-49.50

Commercial:	
350-600 lbs.....	44.50-47.00
600-700 lbs.....	44.50-47.00
Utility:	
350-600 lbs.....	None

COW:

Commercial, all wts.....	39.00-42.25
Utility, all wts.....	39.00-40.25
Cutter, all wts.....	None
Canner, all wts.....	None

VEAL—SKIN OFF:

Choice:	
80-110 lbs.....	51.00-54.00
110-150 lbs.....	51.00-55.00
Good:	
50-80 lbs.....	None
80-110 lbs.....	49.00-51.00
110-150 lbs.....	48.00-51.00
Commercial:	
50-80 lbs.....	42.00-45.00
80-110 lbs.....	43.00-47.00
110-150 lbs.....	43.00-46.00
Utility, all wts.....	None

CALF—SKIN OFF:

Choice:	
200 lbs. down.....	None
200 lbs. up.....	None

Good:

200 lbs. down.....	45.00-48.00
200 lbs. up.....	44.00-46.00
Commercial:	
200 lbs. down.....	43.00-45.00
200 lbs. up.....	42.00-44.00
Utility, all wts.....	None

LAMB:

Choice:	
30-40 lbs.....	53.00-55.00
40-45 lbs.....	53.00-55.00
45-50 lbs.....	52.00-53.00
50-60 lbs.....	49.00-52.00

Good:

30-40 lbs.....	52.00-53.00
40-45 lbs.....	51.00-53.00
45-50 lbs.....	50.00-51.00
50-60 lbs.....	49.00-50.00
Commercial, all wts.....	48.00-51.00
Utility, all wts.....	None

MUTTON (EWE): 70 lbs. down:

Good.....	31.00-33.00
Commercial.....	29.00-31.00
Utility.....	None

FRESH PORK CUTS, LOINS, No. 1: (BLADELESS INCL.)

8-10 lbs.....	38.00-40.00
10-12 lbs.....	38.00-40.00
12-16 lbs.....	37.00-39.00
16-20 lbs.....	None
Butts, Boston Style:	
4-8 lbs.....	37.00-39.00
Hams, Skinned, No. 1:	
10-14 lbs.....	46.00-47.00
Spareribs, 3 lbs. down.....	36.00-38.00

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BY-PRODUCTS....FATS AND OILS

TALLOW AND GREASES

Wednesday, November 22, 1950

Last weekend a feeling of uncertainty was created in the market with the sale of a sizeable lot of fancy tallow at 14½¢, choice white grease at 13½¢ and yellow grease at 11½¢ for December delivery. Other producers followed with offerings and fancy tallow sold later at 14¢ with more reported offered and unsold on Friday afternoon.

With lard prices recovering in Saturday trading, confidence in tallow and greases was reestablished on Monday and the market firmed on light offerings at higher levels. Buying interest continued to be skeptical and no trading was recorded in the Monday session. On Tuesday a few tanks of fancy tallow sold at 14¢, with indicated interest for more at this level. Choice white grease moved at 13½¢ in a small way, but in the absence of further offerings little interest was displayed later in the day.

The eastern market also had an easier tone on Monday. Sales were reported light as buyers and sellers maintained a difference of about ¼¢ between their ideas. Large soaper and export interest was light.

On the West Coast, one large consumer entered the market and bought fancy tallow at 14¢, prime at 13½¢, special at 13¢, and yellow grease at 10½¢, tank cars, San Francisco and Los Angeles.

In the Midwest Wednesday a few tanks choice white grease sold at 13½¢, Chicago. Yellow grease moved to one principal consumer at 11½¢, with reported interest for more. The tallow market was inactive.

TALLOW: Thursday's quotations (carlots delivered usual consuming points) were: Edible tallow, 14½¢; fancy, 14¢; choice 13½¢; prime, 13¢; special, 13¢; No. 1, 11½¢@12¢; No. 3, 11¢; No. 2, 10½¢@10½¢, all nominal.

GREASES: Thursday's quotations were: Choice white grease, 13½¢@13½¢;

A-white, 13¢; B-white, 12¢@12½¢; yellow, 11½¢; house, 10½¢; brown, 9½¢, and brown (25 acid), 9½¢.

BY-PRODUCTS MARKETS

(Chicago, Wednesday, November 22, 1950)

Blood

	Unit	Ammonia
*Unground, per unit of ammonia.....		\$9.00

Digester Feed Tankage Materials

Wet rendered, unground, loose		
Low test	*\$9.50	
High test	*9.00	
Liquid stick tank cars	4.50	

Packhouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged.....	\$115.00
50% meat and bone scraps, bulk	115.00
55% meat scraps, bulk	120.00
60% digester tankage, bulk	115.00
60% digester tankage, bagged	120.00
80% blood meal, bagged	160.00
85% special steamed bone meal, bagged...	80.00

Fertilizer Materials

High grade tankage, ground		
per unit ammonia	\$7.50	
Hoof meal, per unit, ammonia	7.25@7.50	

Dry Rendered Tankage

	Per unit Protein
Cake	*\$2.00
Expeller	* 2.00

Gelatine and Glue Stocks

Calf trimmings (limed)	\$1.75@ 2.00n
Hide trimmings (green, salted)	1.75
Cattle jaws, skulls and knuckles, per ton	65.00
Pig skin scraps and trim, per lb.....	9.00

Animal Hair

Winter coll dried, per ton	\$105.00@110.00
Summer coll dried, per ton	*\$5.00@ 90.00
Cattle switches, per piece	5¼@6
Winter processed, gray, lb.	18¼@14
Summer processed, gray, lb.	7¼@8¼

*Quoted delivered basis.

ANIMAL FOODS PRODUCTION

There were 45,948,387 lbs. of animal foods canned under federal inspection during October, 1950, according to the U. S. Department of Agriculture, compared with 43,113,647 lbs. in September, 1950 and 39,396,601 lbs. in October, 1949.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b. Production point	\$36.00
Blood, dried 16% per unit of ammonia....	9.00
Unground fish scrap, dried, 60% protein nominal f.o.b. Fish Factory, per unit	2.90
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	42.00
in 100-lb. bags	51.00
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	9.75

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw 4½% and 50% in bags, per ton, f.o.b. works	60.00
Superphosphate, bulk, f.o.b. Baltimore, 18% per unit75

Dry Rendered Tankage

50% protein, unground, per unit of protein..	\$1.80
--	--------

EASTERN FERTILIZER MARKET

New York, November 22, 1950

Packhouse by-product markets were easier and cracklings declined 10¢ per unit, to \$1.80, f.o.b. New York.

Blood was offered at \$9.00, with no buying interest.

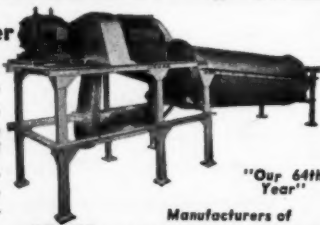
Buyers were showing little interest in wet rendered tankage and lower prices were looked for.

DOMINICAN REPUBLIC FATS-OIL SITUATION

Lard production in the Dominican Republic should total about 6,700,000 lbs. in 1950 and butter production should amount to about 550,000 lbs. This increased lard output together with the expanded output of peanut oil is the basis for Dominican Republic hopes to become self-sufficient in edible fats in the near future. The government issued permits for the importation of 1,100,000 lbs. of lard during the past year, and while the Dominican Republic is expected to continue to be a good market for foreign inedible fats and oils and their products, it is expected to be a declining market for edible fats and oils.

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201.700	700.40	7956.00	252.00	716.40	179.02	120.00	605.95
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017230	100.57	4077.07	500.17	1700.00			



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VEGETABLE OILS

Wednesday, November 22, 1950

The crude edible vegetable oils maintained their high trading levels this week. Interest displayed by exporters and speculators seemed to be the dominating influence. Refiner buying was evident only in limited quantities. The advances came on Monday. Monday seems to be a special day in these markets, for the greatest fluctuations in the weekly trading have occurred on Monday for some weeks now.

A Commodity Credit Corporation news release revealed purchases of soybean oil in the week ended November 17. The trades totaled 8,723,000 lbs. of crude and 1,904,000 lbs. of refined soy-

VEGETABLE OILS

Wednesday, November 22, 1950

Crude cottonseed oil, carloads f.o.b. mills	
Valley	21 1/2n
Southeast	21 1/2n
Texas	21 1/2n
Corn oil in tanks, f.o.b. mills	21 1/2n
Soybean oil, Decatur	18 1/2n
Peanut oil, f.o.b. Southern Mills	22 1/2n
Coconut oil, Pacific Mills	17n
Cottonseed foots	
Midwest and West Coast	3 1/2b
East	3 1/2b

OLEOMARGARINE

Wednesday, November 22, 1950

Prices f.o.b. Chicago

White domestic vegetable	31
White animal fat	31
Milk churned pastry	29@30
Water churned pastry	28@29

bean oil for Austria under the Marshall plan. The CCC said this was the first soybean oil purchased for export since May 5.

CORN OIL: A nominal market, quoted late last week, changed early this week and sales were easily made. The nominal price was 21c. On Monday, as the situation changed, the selling level climbed to 21 1/4c. This price held until the last quoted day, with some sales a little higher.

SOYBEAN OIL: Government buying sparked the advancing movement. The government sales were at prices lower than the quoted market, but prices held firm throughout the movement. After these sales, domestic refiner buying took the spotlight. Sales made late last week were at 17 1/4c. On Monday, with refiners reentering the market, sales were at levels 1c higher. This new 18 1/2c level lasted until Wednesday, but movement became scarce. The market later was quoted nominally.

PEANUT OIL: A dull atmosphere enveloped this market since the last quoted sales of last week. On Friday a limited movement was recorded at 22 1/4c, and on Monday sales, equally as scarce, were reported at 22 1/2c.

COCONUT OIL: This market showed signs of action on Monday only, with scattered sales reported at 17 1/4c. Tradesmen did not consider these sales indicative of the market.

COTTONSEED OIL: Sales in Texas

were at 21c on Thursday but dropped to 20 1/2c Friday. The market picked up again as the new week opened and sales at 21 1/4 and 21 1/2c were made. Tuesday's sales were at 21 1/4c, and this price held through the next day. Cottonseed oil sold in the Valley and Southeast at 20 1/2c last week. Prices climbed with the other markets as this week opened. The new selling leveled at 21 1/2c and this quotation (as the Texas price) held throughout the week.

The New York futures quotations for the first four days of the week were as follows:

MONDAY, NOVEMBER 20, 1950					
Dec.	23.95	24.50	24.25	24.30	23.85
Jan.	23.85	24.40	23.85	24.16	23.60
Mar.	23.95	24.31	23.91	24.05	23.60
May	23.90	24.28	23.90	23.96	23.52
July	22.50	22.85	22.60	22.60	22.15
Sept.	20.90	21.10	20.90	20.90	20.60

Total sales: 791 lots.

TUESDAY, NOVEMBER 21, 1950					
Dec.	24.20	24.28	24.12	24.16	24.30
Jan.	24.06	24.10	23.83	23.94	24.16
Mar.	23.93	24.01	23.75	23.83	24.05
May	22.50	22.64	22.40	22.50	22.60
July	20.60	20.75	20.73	20.75	20.90

Total sales: 453 lots.

WEDNESDAY, NOVEMBER 22, 1950					
Dec.	24.01	24.20	23.95	24.20	24.16
Jan.	23.85	23.96	23.67	23.95	23.94
Mar.	23.78	23.86	23.56	23.81	23.85
May	23.73	23.81	23.50	23.76	23.80
July	22.45	22.45	22.29	22.48	22.50
Sept.	20.65	20.80	20.55	20.80	20.75

Total sales: 459 lots.

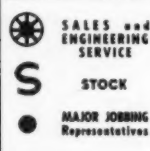
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HIDES AND SKINS

Market steady in most classes, with few light types higher—Holiday apparently largely responsible for lull—Futures market lower for week—Calfskins register 2½c gain.

CHICAGO

PACKER HIDES: The high market, a better inventory position by tanners and even the reluctance on the part of packers to price hides any higher, brought a temporary halt to spiraling hide prices this week. The holiday on Thursday also was partly responsible for the slowness of the market.

Notwithstanding the above remarks, a classification or two did move to higher levels. In this category were light native steers which sold ¾c higher and light Texas steers which sold a penny higher than their nominal quotation of 34½c.

Other trading was steady and the volume was the lightest in several weeks. All told, about 32,000 hides sold with heavy cows and heavy native steers most active. In four trades, 8,100 heavy cows were traded and in five trades 6,400 heavy native steers were moved; the cows sold 34½@35c range while the steers were all priced at 33½c.

Total of 5,400 branded cows moved at 34c, about 4,700 Colorado's sold at 30½c, two cars light native steers sold 37½c, car light branded steers sold 35½c and slightly in excess of 6,000 light cows sold 37@38c. Later car each Colorado's, branded cows and light cows sold at these same prices. There were also some bookings made during the week.

OUTSIDE SMALL PACKER: Some traders were of the opinion that this market was steady and that the slowness in trading this week was more or less due to the holiday. Others felt that most tanners have temporarily withdrawn and that for the time being anyway the market is weaker and that offering prices will have to be cut

somewhat to attract interest. All were agreed that the market was very quiet throughout the week. No trading of any consequence was reported and the market quotations were more or less on a nominal basis.

SHEEPSKINS: The shearing market was fairly active this week. Most trading was steady with the levels established in the last two weeks, but with the holiday, interest was not quite as good as it has been and there was a sign or two of buyer resistance.

Trading in No. 1 shearlings and fall clips, like last week, was mostly at one price, but again the market on 2's and 3's was not very clear. Several cars No. 1 shearlings and fall clips sold \$4 and \$4.60. One light load straight No. 1 shearlings sold \$3.90. The No. 2 and No. 3 shearlings sold on rather wide range, but \$2.50 and \$1.75 were representative quotations. Picked skins moved on \$17@18 range.

CALFSKINS AND KIPSKINS: Two weeks ago it was noted in this column that several trades were pending in calfskins and that the price on light calfskins had been agreed on, but that the bids for the heavies were 2½c below asking prices. Just after press time last week, tanners raised their bids on the heavies to the asking prices. and four trades, totaling approximately 45,000 skins, followed.

The largest trade involved 23,000 mixed lights and heavies (northern's) and these moved at 82½ and 77½c. Straight sale of 6,000 light northern calfskins was made at 82½c. In a sale of St. Louis and river skins, 7,300 were sold at 80 and 75c. A mixed package of 8,000, including northern and river skins and both lights and heavies moved at these same prices: 82½, 80, 77½ and 75c.

WEST COAST: Last week there was a little trading in this area by the independents and this week some packer trades were reported. In the Portland and Seattle region, steers sold

28½c and cows sold 31½c. In Los Angeles there was one trade at prices ¼c above these with the steers at 29c and the cows at 32c. A packer sold mixed package of steers and cows at 30c and 33c, flat basis.

This week a packer sold about 10,000, month's production, branded cows, butts and Colorado's, at 34, 31½ and 30½c, selected and Chicago basis.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended November 11, 1950, were 5,804,000 lbs.; previous week 6,512,000 lbs.; same week 1949, 7,883,000 lbs.; 1950 to date, 264,507,000 lbs.; corresponding period 1949, 308,245,000 lbs. Shipments for the week ended November 11 totaled 4,913,000 lbs.; previous week, 5,985,000 lbs.; same week last year 5,017,000 lbs.; 1950 to date, 206,188,000 lbs.; corresponding period a year earlier, 234,835,000 lbs.

ST. LOUIS HOGS IN OCTOBER

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co. as follows:

	October	
	1950	1949
Hogs received	248,542	262,172
Highest price	\$20.85	\$20.25
Lowest price	19.25	17.50
Average price	19.66	18.25
Average weight, lbs.	216	216

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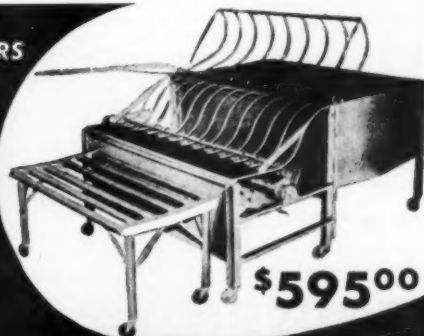
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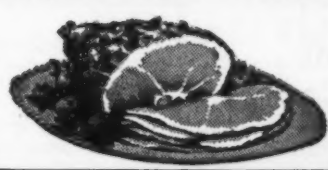
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LIVESTOCK MARKETS

Weekly Review

July-October Lamb Shipments Into Corn Belt Exceed 1949

Even though the slaughter of lambs during August-October was below last year, the smallest lamb crop on record in 1950 and the widespread demand for ewe lambs for breeding purposes has reduced the supply of feeder lambs and continues to indicate a smaller number of sheep and lambs to be fed for the winter and spring market. The Bureau of Agricultural Economics has reported that developments during October reveal that most Corn Belt states will feed fewer lambs than last year and lamb feeding will also be on a lower level in the West. Colorado will probably feed a record low number.

The outlook for wheat pastures in Kansas, Oklahoma and Texas is not as bright as was the case on October 1. The number of lambs on Kansas wheat pastures is significantly higher than on November 1 a year ago, but some lambs are being shifted to more favorable wheat pastures. Food supplies in the Corn Belt and western states are generally abundant. Feeder lambs from most of the western supply areas are much heavier than last year, and a shorter feeding period is in prospect.

Shipments of 1,676,000 head of sheep and lambs into eight Corn Belt states during July through October were 6 per cent larger than in the same months last year. However, Iowa and Nebraska account for all the increase, with Iowa inshipments up 28 per cent above last year and Nebraska up 14 per cent. The shipment of lambs into the Corn Belt was heavy during September, and except for Iowa and Nebraska, slowed down considerably during October. The July-October movement into Ohio was down 55 per cent to the lowest number on record for the period; shipments into Michigan, although relatively small, were down 48 per

cent; Wisconsin inshipments were down 17 per cent; Illinois, down 8 per cent; Indiana, down 5 per cent, and Minnesota, down 4 per cent.

Lamb feeding activity in the wheat pasture areas of Kansas, Oklahoma and Texas has reached a somewhat uncertain state. Wheat pastures have deteriorated during the past month due to a lack of rainfall. Records indicate that from 600,000 to 650,000 lambs had moved into Kansas wheat pastures by November 1, which is much larger than the number reported last year. Most lambs have been shifted from the northern and northwestern parts of the state to more favorable wheat pastures. However, the situation has not yet reached a critical stage, and timely rainfall would bring improvement rather quickly. In Texas, a less favorable wheat pasture outlook has reduced the earlier prospects for a substantial increase in lamb pasturing operations.

Lamb feeding in California, New Mexico and Oregon may reach or slightly exceed the number fed last year, but in all other western states fewer lambs are expected to be fed. In the irrigated North Platte Valley of western Nebraska and southeastern Wyoming, present prospects indicate fewer lambs will be fed this season than last.

Supplies of grain, hay and sugar beet by-product feeds are abundant, except in limited local areas. The movement of feeder lambs from a number of important western supply states has been early, and the prospects are for a relatively light feeder lamb movement during November and December. Feeder lambs from New Mexico and some other southwestern areas have been lighter in weight than usual due to poor feed conditions caused by a lack of rainfall. However, the remainder of feeder lambs have been unusually heavy because of favorable range feed conditions. In the Corn Belt and western states, very favorable weather conditions have prevailed for

lamb feeding operations and lambs have made good gains. Considering the heavier weights and somewhat earlier movement of feeder lambs, the feeding period may be shorter and movement to slaughter earlier than usual.

SALABLE AND DRIVEN-IN RECEIPTS AT 64 MARKETS

The USDA reports the total salable and driven-in receipts at 64 public markets in September, 1950:

	Sept. 1950	Sept. 1949
TOTAL SALABLE RECEIPTS*		
Cattle	1,531,751	1,671,371
Calves	387,448	436,328
Hogs	1,758,907	1,753,954
Sheep	950,846	1,187,493
TOTAL DRIVEN-IN RECEIPTS		
Cattle	1,289,231	1,273,082
Calves	382,824	415,812
Hogs	1,929,980	1,867,296
Sheep	737,616	753,300

*Does not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Driven-in receipts at 64 public markets constituted the following percentages of total September receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 71.0; calves, 77.4; hogs, 79.4, and sheep, 36.9. These percentages compared with 64.8, 73.9, 78.0 and 39.0 per cent in September, 1949.

KINDS OF LIVESTOCK KILLED


The classification of livestock slaughtered under federal inspection:

	Sept. 1950 Per- cent	Aug. 1950 Per- cent	Sept. 1949 Per- cent
Cattle—			
Steers	51.0	52.3	50.6
Heifers	10.6	9.4	9.9
Cows	33.5	33.6	35.7
Cows and heifers	44.1	43.0	45.6
Bulls and stags	4.9	4.7	3.8
Total	100.0	100.0	100.0
Hogs—			
Canners and cutters	15.3	15.2	16.0
Sheep and lambs—			
Lambs and yearlings	89.1	87.2	86.7
Sheep	10.9	12.8	13.3

*Included in cattle classification.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, November 20, were reported by the Production and Marketing Administration as follows:

HOGS: (Quotations based on hard hogs)

St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS & GILTS:

Good and Choice:

120-140 lbs. ...	\$15.85-17.00	\$15.00-16.75	\$.....	\$.....	\$.....
140-160 lbs. ...	16.85-18.00	16.50-17.50	16.75-17.25	15.75-16.75
160-180 lbs. ...	17.85-18.50	17.25-18.00	17.00-17.65	16.50-17.25	17.00-17.25
180-200 lbs. ...	18.25-18.50	17.85-18.00	17.50-17.85	17.25-17.35	17.00-17.25
200-220 lbs. ...	18.25-18.50	17.75-18.00	17.65-17.85	17.25-17.35	17.00-17.25
220-240 lbs. ...	18.15-18.35	17.65-17.85	17.65-17.85	17.25-17.35	17.00-17.25
240-270 lbs. ...	18.00-18.25	17.50-17.65	17.60-17.75	17.25-17.35	17.00-17.25
270-300 lbs. ...	17.75-18.10	17.40-17.60	17.50-17.75	17.00-17.25	17.00-17.25
300-330 lbs. ...	17.50-17.85	17.35-17.50	17.35-17.60	16.75-17.00
330-360 lbs. ...	17.00-17.50	17.25-17.40	17.25-17.40	16.75-17.00

Medium:

160-220 lbs. ...	16.25-18.25	16.50-17.25	16.75-17.50	15.25-17.25
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COWS:

Good and Choice:

270-300 lbs. ...	17.50-only	17.25-17.35	17.00-17.25	16.00-16.75	16.00-16.50
300-330 lbs. ...	17.50-only	17.25-17.35	17.00-17.25	16.00-16.75	16.00-16.50
330-360 lbs. ...	17.00-17.50	16.75-17.25	17.00-17.25	16.00-16.75	16.00-16.50
360-400 lbs. ...	16.25-17.00	16.60-17.00	16.75-17.00	16.00-16.75	16.00-16.50

Good:

400-450 lbs. ...	15.75-16.75	16.25-16.75	16.50-16.75	16.00-16.75
450-550 lbs. ...	15.50-16.25	15.25-16.25	16.25-16.50	16.00-16.75

Medium:

250-550 lbs. ...	14.75-17.00	14.00-16.50	16.00-17.00	15.75-16.50
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PIGS (Slaughter):

Medium and Good:

90-120 lbs. ...	13.50-16.00	13.00-16.00
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS:

Choice:

700-900 lbs. ...	32.25-33.25	32.50-34.50	32.25-33.25	32.50-33.50	31.50-33.00
900-1100 lbs. ...	32.50-33.50	32.75-35.00	32.25-33.75	32.75-33.75	31.50-33.50
1100-1300 lbs. ...	32.25-33.25	32.00-35.00	31.75-33.75	32.25-33.75	31.00-33.50
1300-1500 lbs. ...	31.25-32.50	31.25-34.00	31.00-33.00	31.25-33.00	30.50-33.00

Good:

700-900 lbs. ...	29.50-32.25	30.50-32.75	30.00-32.25	30.50-32.50	30.00-31.50
900-1100 lbs. ...	29.50-32.50	30.50-32.75	29.75-32.25	30.50-32.75	30.00-31.50
1100-1300 lbs. ...	29.25-32.25	29.75-32.75	28.75-32.00	29.00-32.50	30.00-31.50
1300-1500 lbs. ...	29.00-31.25	29.25-32.00	28.50-31.50	28.75-31.75	29.50-31.00

Medium:

700-1100 lbs. ...	24.25-29.50	25.00-30.50	25.00-30.00	26.50-30.50	25.00-30.00
1100-1300 lbs. ...	24.25-29.25	24.00-29.75	24.75-29.00	26.50-29.75	25.00-30.00

Common:

700-1100 lbs. ...	22.00-24.25	22.00-25.00	22.50-25.00	23.50-26.50	22.00-25.00
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HEIFERS:

Choice:

600-800 lbs. ...	32.00-32.75	32.25-33.50	32.00-33.00	32.00-33.00	31.00-32.50
800-1000 lbs. ...	31.75-32.75	32.25-34.00	32.25-33.25	31.75-33.00	31.00-32.50

Good:

600-800 lbs. ...	29.75-32.00	30.25-32.25	29.75-32.25	30.50-32.00	29.50-31.00
800-1000 lbs. ...	29.50-31.75	30.00-32.25	29.75-32.25	30.00-31.75	30.00-31.00

Medium:

500-900 lbs. ...	24.25-29.75	24.50-30.25	25.00-29.75	26.00-30.50	24.50-30.00
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Common:

500-900 lbs. ...	21.50-24.25	21.50-24.50	22.00-25.00	23.00-26.00	21.50-24.50
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COWS: (All Weights):

Good	22.00-24.00	22.00-24.00	22.25-24.50	23.25-24.25	22.00-23.50
Medium	21.00-22.00	21.00-22.25	21.00-22.25	21.50-23.25	20.50-22.00
Common	19.75-21.00	19.50-21.25	20.00-21.00	20.25-21.50	18.00-20.50

Can. & cut.

15.50-19.75	16.00-19.50	16.00-20.00	17.25-20.25	16.00-18.00
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BULLS (Yrls. Excl.): All Weights:

Beef, good	23.75-25.50	24.25-27.00	24.00-25.00	23.00-24.50	24.00-25.00
Sausage, good	23.75-25.50	26.25-27.00	24.50-25.00	25.00-25.50	24.00-25.50

Sausage, medium

22.75-23.75	23.75-26.25	22.50-24.50	23.00-25.50	23.00-24.00
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Sausage, cut & com.

19.00-22.75	20.00-23.75	19.50-22.50	20.00-23.00	18.50-23.00
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VEALERS (All Weights):

Good & choice	28.00-35.00	31.00-33.00	30.00-32.00	29.00-32.00	28.00-33.00
Com. & med.	21.00-28.00	25.00-31.00	25.00-30.00	23.00-29.00	21.00-28.00

Cull, 75 lbs. up

18.00-21.00	21.00-25.00	18.00-25.00	20.00-23.00	17.00-21.00
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CALVES (500 lbs. down):

Good & choice	27.00-31.00	27.00-32.00	28.00-30.00	26.00-30.50	27.00-30.00
Com. & med.	22.00-27.00	21.00-28.00	22.00-28.00	21.00-26.00	20.00-27.00

Cull

17.00-22.00	18.00-21.00	17.00-22.00	19.00-21.00	17.00-20.00
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SLAUGHTER LAMBS AND SHEEP:

LAMBS:

Good & choice*	28.50-29.25	28.00-29.50	28.50-29.25	29.00-30.00	27.75-29.75
Med. & good*	26.00-28.25	25.00-28.50	26.00-28.25	27.75-29.00	27.00-29.25

Common

22.50-25.75	21.00-25.50	22.50-25.75	27.00-27.75	24.50-26.75
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YRLG. WETHERS (Shorn):

Good & choice*	25.00-26.50
Med. and good*	23.50-25.00

EWES (Wooled, except Chicago):

Good & choice*	12.50-15.00	14.50-16.50	14.50-15.00	15.00-15.50	14.00-15.50
Com. & med.	11.00-13.00	12.50-15.00	12.50-14.50	13.50-15.00	12.50-13.75

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

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LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended November 4 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B ¹ Dressed	LAMBS Gd. Handyweights
Toronto	\$26.75	\$31.58	\$29.10	\$27.60
Montreal	28.00	32.55	29.05	28.25
Winnipeg	25.90	28.50	27.60	27.19
Calgary	26.52	28.81	26.45	26.05
Edmonton	25.50	29.00	26.65	24.10
Lethbridge	27.50	27.50	26.35	26.00
Fr. Albert	25.50	27.25	26.35	24.25
Moose Jaw	25.25	28.50	26.35	24.50
Saskatoon	25.25	28.50	26.35	24.20
Regina	23.60	25.75	26.35	24.00
Vancouver	26.65	27.50	27.60

*Dominion government premiums not included.

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended November 18, 1950:

	CATTLE	Week Ended Nov. 18	Prev. Week 1949	Cor.
Chicago	23,690	21,812	21,235	
Kansas City	16,402	15,176	18,118	
Omaha	17,971	17,019	21,344	
E. St. Louis	7,180	7,374	...	
St. Joseph	7,294	8,094	9,347	
St. Louis	9,044	8,940	9,719	
Wichita	3,028	3,132	3,198	
New York & Jersey City	8,640	7,888	6,260	
Oklahoma City	6,234	5,231	7,179	
Cincinnati	5,171	4,816	4,359	
Denver	8,566	7,748	8,167	
St. Paul	17,038	15,797	18,257	
Milwaukee	4,890	4,978	5,746	
Total	135,148	128,005	130,929	

	HOGS	Week Ended Nov. 18	Prev. Week 1949	Cor.
Chicago	50,869	51,524	67,988	
Kansas City	12,117	12,036	13,921	
Omaha	47,367	40,947	67,293	
E. St. Louis	39,624	38,947	...	
St. Joseph	40,256	35,507	40,440	
St. Louis	36,534	32,794	37,906	
Wichita	9,928	9,104	5,113	
New York & Jersey City	46,478	41,822	48,956	
Oklahoma City	11,336	9,509	12,354	
Cincinnati	17,190	18,735	16,906	
Denver	16,368	14,890	17,816	
St. Paul	64,248	69,227	83,750	
Milwaukee	10,122	10,546	11,449	
Total	402,443	385,588	438,621	

	SHEEP	Week Ended Nov. 18	Prev. Week 1949	Cor.
Chicago	9,175	5,741	10,413	
Kansas City	10,287	6,888	8,546	
Omaha	11,082	9,302	8,809	
E. St. Louis	6,216	6,009	...	
St. Joseph	7,146	6,180	11,992	
St. Louis	5,788	4,269	5,201	
Wichita	1,444	507	1,181	
New York & Jersey City	43,375	40,466	39,562	
Oklahoma City	3,377	1,655	1,351	
Cincinnati	641	566	1,407	
Denver	6,129	6,053	57,574	
St. Paul	10,560	9,880	14,885	
Milwaukee	1,480	1,009	1,192	
Total	116,700	98,525	132,203	

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Prices paid for livestock at Baltimore, Md., on Wednesday, November 22, are listed in the table below:

CATTLE:	
Steers, med. & gd....	\$26.50@28.75
Heifers, com. & med.	21.00@26.00
Cows, com. and med.	19.00@22.00
Cows, can. and cut.	15.50@18.50
Bulls, gd.	25.50@28.00
CALVES:	
Vealers, gd. and ch.	\$32.00@35.00
Com. and med.	24.00@30.00
Culls	15.00@23.00

HOGS:
Gd. and ch., 160-240... \$18.50@19.25
Sows, 400/down... 17.00@17.25

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Wednesday, November 22, were reported as shown in the following table:

CATTLE:	
Cows, med. & low gd.	\$22.50@24.25
Cows, com. & low med.	20.00@22.00
Cows, can. and cut...	17.00@19.50
Bulls, med. and gd...	25.00@28.00

Vealers, gd. \$29.00@32.00
Calves, com. & med. ... 23.00@29.00

HOGS:
Gd. and ch., 175-200... \$19.25@19.75
Sows, gd. 17.00 only

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

	RECEIPTS	Cattle	Calves	Hogs	Sheep
Nov. 15	11,689	574	16,091	1,965	
Nov. 16	3,335	971	17,000	1,541	
Nov. 17	1,190	674	18,415	987	
Nov. 18	849	139	4,639	184	
Nov. 20	14,833	725	20,531	2,078	
Nov. 21	10,200	600	22,000	2,000	
Nov. 22	7,100	500	13,500	2,700	

Week so far	32,133	1,825	56,031	6,778
Wk. ago	36,149	2,453	52,677	11,134
1949	29,941	2,622	58,156	13,026
1948	26,262	2,262	48,918	15,096

	SHIPMENTS	Cattle	Calves	Hogs	Sheep
Nov. 15	3,965	296	1,252	1,175	
Nov. 16	2,101	127	2,512	449	
Nov. 17	1,172	149	2,078	812	
Nov. 18	433	53	1,305	36	
Nov. 20	3,158	11	2,272	236	
Nov. 21	2,975	...	3,775	980	
Nov. 22	4,000	250	1,300	1,200	

Week so far	11,123	261	7,349	2,386
Wk. ago	11,324	425	7,409	2,931
1949	9,879	316	10,757	5,213
1948	8,827	133	4,295	5,158

	NOVEMBER RECEIPTS	1950	1949
Cattle	124,885	109,879	
Calves	9,642	10,463	
Hogs	294,908	291,936	
Sheep	34,108	49,252	

	NOVEMBER SHIPMENTS	1950	1949
Cattle	46,953	41,677	
Hogs	35,887	35,280	
Sheep	11,908	12,302	

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Nov. 22:

	Week ended Nov. 22	Week ended Nov. 16
Packers' purch.	41,166	54,280
Shippers' purch.	10,616	12,257
Total	51,782	66,537

CANADIAN KILL

Inspected slaughter in Canada, week ended November 11:

	CATTLE	Week Ended Same Week November 11	Last Year
Western Canada	15,567	19,354	
Eastern Canada	15,913	18,328	
Total	31,480	37,682	

	HOGS	Week Ended Same Week November 11	Last Year
Western Canada	36,393	47,094	
Eastern Canada	66,593	72,524	
Total	102,986	119,618	

	SHEEP	Week Ended Same Week November 11	Last Year
Western Canada	5,173	5,647	
Eastern Canada	24,189	20,549	
Total	29,362	26,196	

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market, for week ended November 17.

	Cattle	Calves	Hogs*	Sheep
Salable	694	1,595	295	786
Total (incl. directs)	4,705	4,647	23,409	29,729
Previous week:				
Salable	511	1,002	834	723
Total (incl. directs)	5,031	3,966	20,172	20,104

*Including hogs at 31st street.

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending November 16:

	Cattle	Calves	Hogs	Sheep
Los Angeles	7,750	2,050	2,150	25
N. Portland	2,475	525	1,635	1,550
S. Francisco	950	45	1,375	4,350

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 18, 1950, as reported to The National Provisioner:

CHICAGO

Armour, 9,008 hogs; Swift, 2,565 hogs; Wilson, 6,442 hogs; Agar, 9,574 hogs; Shippers, 13,447 hogs; Others, 22,980 hogs.
Total: 23,690 cattle; 2,140 calves; 64,316 hogs; 9,175 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,763	575	1,838	1,785
Cudahy	2,315	541	1,819	1,138
Swift	2,539	904	4,951	2,550
Wilson	1,031	217	1,360	1,095
Central	1,403
Others	4,113	1	2,340	3,719
Total	14,164	2,238	12,117	10,287

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	4,488	7,163	838	...
Cudahy	4,036	7,390	2,725	...
Swift	4,329	9,215	4,100	...
Wilson	2,720	6,100	616	...
Cornhusker	307
Eagle	41
Gr. Omaha	109
Hoffman	346
Rothschild	118
Roth	943
Kingman	47
Merchants	24
Midwest	243
Omaha	...	9,057
Others
Total	17,833	38,835	8,288	...

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,678	1,632	5,340	3,144
Swift	3,680	2,438	14,629	3,072
Hunter	822	...	7,283	...
Hell	2,727	...
Krey	7,634	...
Laclede	1,013	...
Sieffert	998	...
Others	3,371	494	4,541	984
Shippers	4,622	2,015	13,864	604
Total	15,173	6,579	58,029	7,814

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,422	386	13,129	5,553
Armour	2,157	263	11,139	1,595
Others	3,162	673	2,619	...
Total	7,741	1,322	26,887	7,148

Does not include 144 cattle and 15,388 hogs bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,787	26	12,254	1,866
Cudahy	3,389	25	13,970	1,616
Swift	2,418	5	8,352	1,376
Others	184
Shippers	7,851	85	10,434	252
Total	16,829	141	45,012	5,110

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,145	271	2,151	1,144
Guggenheim	150
Dunn
Ostertag	50
Dold	82	...	589	...
Sundowner	7	...	63	...
Pioneer	0
Excel	444
Others	2,080	...	867	159
Total	3,973	271	3,670	1,303

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,968	372	1,165	1,167
Wilson	1,770	472	1,048	286
Others	102	...	864	2
Total	3,840	844	3,077	1,455

Does not include 404 cattle, 1,146 calves, 8,259 hogs and 1,922 sheep bought direct.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	135	...	231	...
Cudahy	551	...	283	...
Swift	135	66	234	...
Wilson	137
Acme	221
Atlas	608	3
Clougherty	132	...	286	...
Coast	334	48	368	...
Herman	247
Luer	115	90	693	...
United	0
United	345	1	66	...
Others	3,474	859	83	...
Total	6,459	1,037	2,344	...

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	359
Kahn's
Lohrey	1,027	...
Meyer
Schlachter	128	130	...	23
Northside
Others	5,232	969	17,962	1,826
Total	5,360	1,069	19,019	2,208

Does not include 164 cattle bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	958	125	8,826	7,271
Swift	1,536	76	5,423	1,751
Cudahy	891	15	8,958	1,126
Wilson	885
Others	3,553	164	3,460	530
Total	7,823	380	16,667	10,678

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,890	4,361	26,169	4,353
Bartusch	911
Cudahy	1,418	824	...	2,071
Rifkin	852	31
Superior	1,703
Swift	7,264	3,179	38,079	4,136
Others	2,374	4,538	15,629	5,668
Total	19,412	12,933	79,877	16,228

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	958	2,135	1,330	727
Swift	909	1,660	1,187	1,787
Blue Bonnet	562	145	9	...
City	325	...	120	...
Rosenthal	484	79	...	180
Total	3,238	4,022	2,646	2,694

TOTAL PACKER PURCHASES

	Week ended Nov. 18	Prev. week Nov. 11	Cor. week 1949*
Cattle	145,335	142,977	131,646
Hogs	372,306	346,025	377,695
Sheep	82,388	65,184	75,961

*Does not include E. St. Louis.

LIVESTOCK RECEIPTS

Receipts at 20 markets on Friday, November 17, 1950:

	Cattle	Hogs	Sheep
Chicago	1,800	17,500	700
Kan. City	700	1,500	500
Omaha	1,800	7,500	100
St. Louis	1,100	9,700	500
St. Joseph	200	7,500	1,400
Sioux City	3,000	9,500	300
St. Paul	3,700	17,500	4,800
Ind'nap'ls	600	11,000	600
Buffalo	200	200	700
Pittsburgh	400	300	1,500
Cleveland	...	200	200
Milwaukee	400	1,000	100
Louisville	400	1,700	300
Nashville	300	800	300
Cincinnati	900	4,500	500
Okla. City	1,900	2,800	1,400
Ft. Worth	3,300	1,800	1,000
Wichita	500	1,700	...
Denver	2,500	1,500	2,500
Baltimore	600	3,600	...
Totals	23,100	101,000	17,400
Week ago	17,000	87,000	15,000
Year ago	12,000	113,000	13,000
Week so far	281,000	553,000	157,000
Last week	274,000	554,000	158,000
Same week 1949	252,000	638,000	154,000
Year to date	11,232,000	20,547,000	8,666,000
Same period 1949	12,002,000	19,293,000	8,426,000

CORN BELT DIRECT TRADING

Des Moines, Ia., November 22—Prices at the ten concentration yards and 11 packing plants in Iowa, Minnesota:

Hogs, good to choice:

100-150 lbs.	\$14.00@17.10
150-240 lbs.	16.00@17.60
240-300 lbs.	16.25@17.60
300-360 lbs.	16.00@17.25
Sows:	
270-360 lbs.	\$16.00@18.90
400-550 lbs.	13.75@16.25

Corn Belt hog receipts:

	This week	Same day last wk.	Holiday actual
Nov. 17	65,000	45,000	...
Nov. 18	65,000
Nov. 20	90,000	84,500	...
Nov. 21	80,000	72,000	...
Nov. 22	65,000	71,000	...

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MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER:	Carcasses
Week ending Nov. 18, 1950	11,194
Week previous	12,171
Same week year ago	11,790

COW:	
Week ending Nov. 18, 1950	1,875
Week previous	1,682
Same week year ago	2,191

BULL:	
Week ending Nov. 18, 1950	782
Week previous	711
Same week year ago	636

VEAL:	
Week ending Nov. 18, 1950	13,336
Week previous	12,391
Same week year ago	9,902

LAMB:	
Week ending Nov. 18, 1950	29,221
Week previous	27,889
Same week year ago	30,564

MUTTON:	
Week ending Nov. 18, 1950	2,068
Week previous	782
Same week year ago	861

HOG AND PIG:	
Week ending Nov. 18, 1950	18,748
Week previous	15,360
Same week year ago	12,808

PORK CUTS:	
Week ending Nov. 18, 1950	2,349,706
Week previous	1,745,591
Same week year ago	2,486,744

BEEF CUTS:	
Week ending Nov. 18, 1950	108,022
Week previous	128,047
Same week year ago	262,017

VEAL AND CALF CUTS:	
Week ending Nov. 18, 1950	80
Week previous	1,629
Same week year ago	11,164

LAMB AND MUTTON CUTS:	
Week ending Nov. 18, 1950	20,249
Week previous	17,265
Same week year ago	13,778

BEEF CURED:	
Week ending Nov. 18, 1950	1,848
Week previous	18,806
Same week year ago	31,514

PORK CURED AND SMOKED:	
Week ending Nov. 18, 1950	761,336
Week previous	657,830
Same week year ago	1,208,681

LARD AND PORK FATS:	
Week ending Nov. 18, 1950	74,448
Week previous	137,421
Same week year ago	336,235

CATTLE:	
Week ending Nov. 18, 1950	8,640
Week previous	7,888
Same week year ago	6,260

CALVES:	
Week ending Nov. 18, 1950	9,639
Week previous	8,924
Same week year ago	9,555

HOGS:	
Week ending Nov. 18, 1950	46,478
Week previous	41,822
Same week year ago	48,056

SHEEP:	
Week ending Nov. 18, 1950	43,375
Week previous	40,466
Same week year ago	39,561

COUNTRY DRESSED MEATS	
Week ending Nov. 18, 1950	5,894
Week previous	5,428
Same week year ago	6,033

VEAL:	
Week ending Nov. 18, 1950	78
Week previous	36
Same week year ago	48

LAMB AND MUTTON:	
Week ending Nov. 18, 1950	365
Week previous	251
Same week year ago	61

INCOMPLETE.	
Week ending Nov. 18, 1950	61
Week previous	251
Same week year ago	61

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended November 18 was reported by the USDA as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, New Jersey	8,640	9,639	46,478	43,375
Baltimore, Philadelphia	6,434	1,401	26,673	1,139
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	12,640	2,430	70,927	6,097
Chicago Area	26,775	2,934	160,385	19,201
St. Paul-Wisc. Group	29,751	29,517	177,596	13,940
St. Louis Area	13,434	8,169	92,911	9,439
Sioux City	8,883	174	39,257	6,419
Omaha	20,433	1,126	68,407	13,492
Kansas City	13,915	3,536	47,906	8,474
Iowa and So. Minn.	18,291	5,533	269,991	28,832
SOUTHEAST	5,478	4,908	26,428
SOUTH CENTRAL WEST	19,227	9,112	75,551	14,582
ROCKY MOUNTAIN	7,778	841	17,432	11,379
PACIFIC	17,560	2,595	32,885	24,991
Grand Total	209,239	88,065	1,092,367	192,480
Total week ago	202,794	77,437	978,834	178,979
Total same week 1949	195,333	87,765	1,174,950	201,938

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Monticello, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during October 1950—Cattle, 76.0; calves, 66.0; hogs, 74.5; sheep and lambs, 85.4.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended November 17:

	Cattle	Calves	Hogs
Week ending November 17	1,670	2,012	15,817
Week previous	1,684	1,783	14,297
Cor. week last year	2,262	2,168	14,827

CLASSIFIED ADVERTISING

POSITION WANTED

SUPERINTENDENT FOR CALIFORNIA

Thoroughly practical man with many years experience in all plant operations. Qualified to take complete charge. Can produce quality products, handle labor. Excellent references. W-405, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PURCHASING AGENT

20 years' experience in pork packing and meat canning business. Practical experience plus good educational background. W-406, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

DETROIT SALES REPRESENTATIVE: Contacting wholesale and chain store buyers in Detroit, Flint, Pontiac and Toledo, is interested in additional lines. Preferably canned meats and dry sausage, sliced bacon, fresh meats. W-413, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXECUTIVE SAUSAGE FOREMAN: 14 years' experience, familiar with full line and complete operation. Prefer east. Available at once if necessary. W-409, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

QUALIFIED SAUSAGE MAKER: Seeks permanent position with a medium size plant in middle west. Available after Jan. 1, 1951. W-414, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PRODUCTION MANAGER or assistant to manager: Practical experience with small and large packers in general packinghouse operations, including canning. Presently employed as plant superintendent. Young, aggressive. Excellent references. Prefer midwestern location. W-407, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

YOUNG SWISS SAUSAGE MAKER: Experienced German, Danish, Italian sausage fabrication, wants position. W-424, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

PORK OPERATIONS FOREMAN

Independent packer in the east, has an opening for a thoroughly qualified pork operations foreman. Medium sized plant processing 800 hogs per day. Salary open. Give all details of experience, education and salary desired in first letter. All replies will be held in confidence. W-415, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER

Middle west—wanted a skilled, working sausage maker. Some knowledge of kill and cut help. Capable of \$10,000 stock investment, which gives joint management control. The potential is good, so please, inquiries only from capable, sincere men. W-418, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: District sales supervisor with full line packing house experience. Must be in a position to travel. Fine opportunity for the man who can qualify. Give detailed history and experience in letter of application. W-419, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CANNING SUPERINTENDENT: For canned meat firm located in New York City. Must know canning of meats and be able to handle help. Responsible position. Write giving age, experience and availability, also salary expected. W-410, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N.Y.

OFFICE MANAGER WANTED: Capable of taking charge of all office routine for modern aggressive packer. Good future. State experience, age, references. Write to John Wensel Company, Wheeling, West Virginia.

ASSISTANT SUPERINTENDENT wanted by west coast packer. Write stating age, experience and salary. W-399, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

COOLER MANAGER

Modern meat packing plant in western Pennsylvania needs EXPERIENCED cooler manager to sell home dressed beef, veal and lamb. Must be familiar with phases of cost and production. Approximate slaughter per week 250-300 cattle, 200-250 calves, 250-300 lambs. Good future for right person. State experience, references and expected salary. W-316, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER

If you are interested in a permanent connection with an aggressive concern established in Milwaukee for 50 years—if you can furnish the best of references and have had the experience necessary to take charge of a modern sausage kitchen—if you would like to make a quality line of sausage—if you want top pay besides—Write or call Charley Schauf, Schauf Sausage Co., 726 W. Clybourn St., Phone Marquette 8-1902, evenings Flaystone 4-9317.

CASING MAN WANTED

By Beef house in Western Michigan killing approximately 400 cattle per week. Address replies in confidence to Box W-420, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES MANAGER WANTED: Small independent packer, have just added brand new sausage plant and smoked meat operation to our old established beef business. Good opportunity for right man. Write to Gold Merit Packing Co. Inc., P. O. Box 4516, Jacksonville, Florida.

BEEF BONING ROOM FOREMAN: Wanted for large packer's medium brand beef killing plant. Chicago stock yards. Write to Box W-421, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BEEF COOLER: Man with beef cooler sales experience wanted. One who knows how to figure percentages and can operate beef department of well established and progressive Chicago packer. W-422, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number

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HELP WANTED

MECHANICAL SUPERINTENDENT or PLANT ENGINEER

Aggressive, growing processing firm needs experienced engineer to supervise mechanical department and power plant. Will be responsible for maintenance and repair of all buildings and equipment, installation of plant improvements and construction of new facilities. Position permanent. Stage age, experience, marital status, and salary expected. All replies confidential. W-417, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MAINTENANCE FOREMAN

Experienced man needed to supervise maintenance department including installation and repair of all plant facilities and equipment. Position permanent with chances for advancement in growing processing firm. State age, experience, marital status and salary expected. All replies confidential. W-417, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MAN WANTED CAPABLE OF OPERATING FRESH PORK department. Sales ability necessary. For Chicago pork packer. W-423, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EQUIPMENT FOR SALE

JACKETED KETTLES

- 10—Stainless 60, 75, and 80 gal. Kettles for immediate delivery (Larger sizes new, few weeks delivery).
- 20—Aluminum 20 gal. up to 1200 gal. Kettles.
- 2—Dopp seamless 350 and 600 gal. Kettles.
- 1—Steel 2000 gal. Open top, agitated Kettle.

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- 1—Anco Continuous Screw Cracking Press
- 2—5"x9" Anco Cookers; 1—Anco 4"x9" Lard Roll
- 1—Anco \$261 Grease Pump, motor driven
- 75—Rectangular Aluminum Storage tanks, 800, 650, and 200 gals.
- 1—Self-Adjusting Carton Glue-Sealer and Compression unit.

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FOR SALE: Brand new AMMONIA COMPRESSORS 8" x 8" Frick, 5 1/4" x 5 1/4" Vilter, and 5" x 5" Worthington. FR-404, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PACKINGHOUSE EQUIPMENT

SAUSAGE MACHINERY

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FOR SALE

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In state of Iowa, located in city that has stock yards and plenty of livestock. We have truckage facilities, stock chute privileges. Weekly capacity 75 cattle, 500 hogs, 20,000 lbs. sausage. FR-578, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BUSINESS OPPORTUNITIES

MEAT DISTRIBUTOR wants good line of meat products to sell his 1100 meat markets in southern California and Mexico. Write Zoumes Meat Company, 636 East Street, Chula Vista, California.

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WEEKLY
SPECIALS**

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points.

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- 2048—SILENT CUTTER & GRINDER COMBINATION: Hobart 2 HP. Ser. 2405702... Bids requested
- 1974—SILENT CUTTER: (NEW) Buffalo 27-B, with 5 HP. motor, switch & switch box inc. 750.00
- 2658—SILENT CUTTER: Buffalo 48-B, direct connected to 30 HP. motor... 575.00
- 2980—GRINDER: Cleveland, with 35 HP. motor, Globe head & worm... 750.00
- 2215—PATTYMAKER: Hollymatic, extra plates, motor driven 350.00
- 1847—MEAT MIXER: Buffalo 4-A, with 10 HP. motor 575.00
- 2905—MEAT MIXER: 7000 cap. tilting type, 5 HP. motor 575.00
- 2497—SAUSAGE STUFFER: Anco, 1000 cap. 325.00
- 1812—SMOKE UNIT: Lipton 210, with sawdust worm, used only 3 months... 450.00
- 2723—SLICER: U.S. 150-B, with conveyor & stand, reconditioned, guaranteed. 750.00
- 2493—FROZEN MEAT SLICER: Harris-Serbold, large cap. with 34" blade. 550.00
- 2402—HAND FAT CUBER: Gloekner... 110.00
- 2416—HAM & BACON TRESS: (150) with trolleys like Boss style 2 ea. 5.00
- 1105—LOAF PANS: Aluminium, Wearaver, 6" with sliding lids, like new, ea. 1.50
- 2000—HAM PRESS: Adelmanna, foot operated 130.00
- 1752—HOY LOAF MOLDS: (125) stainless steel, 35-B, ea. 3.25
- 1850—OVEN: Randall Revolving, 108 loaf cap. gas fired, 8 shelves 375.00

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- 3164—BEEF CASING CLEANER: Boes, Brushes in good condition, with recently purchased 3 HP. enclosed motor \$ 700.00
- 3166—BEEF MIDDLE FAT TRIMMING TABLE: Anco, used only 2 months 100.00
- 3165—TRIMMING & SLIMING TANK: Globe, used only 2 months 100.00
- 2562—PAUNCH WASHING SETUP: Anco. (NEW) with hoist 400.00
- 2457—TRIBE WASHER: Anco. 24, 30 lg. with 1 1/4" perforation, 2 HP. gearhead motor, new in 1948, excellent cond. 795.00
- 2644—SAW: Regal (NEW) in original crate 400.00
- 3002—SAW: Jones Superior 24, 36", with stationary table 350.00
- 2752—Boulder CUTTER: Duneth 5500, with motor 1150.00

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- 2550—HABER-WASHER COMBINATION: Globe, 12" lg. 30" wd. with 15 HP. splashproof motor 750.00
- 3163—COOKER: 4x10 Albright-Nell with steel heads & 20 HP. motor 1200.00
- 2982—HYDRAULIC PRESS: Anco. 600 ton, Chevron packing, complete with pump, guaranteed excellent cond. 3750.00
- 2229—HYDRAULIC PRESSERS: (2) 300 ton, Boes, 4 post, with 5x12 Hydraulic Pumps, Fisher Governors ea. 2000.00
- 3162—HYDRAULIC PRESS: Anco. 150 Ton, recently reconditioned, includes electric & steam pumps 1400.00
- 2993—CRUISER: Dupps, 25 HP. wv Belt drive, with starter, little used. 1500.00


Miscellaneous

- 2696—FLAKICERS: (2) York Model DER 10, cap. 1 ton, reconditioned & guaranteed, ea. \$1450.00
- 2691—AMMONIA COMPRESSOR: Vilter, 20 ton, 7 1/2"x7 1/2" 1750.00

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in this issue of THE NATIONAL PROVISIONER

Allbright-Nell Co., The	Third Cover
Anderson, V. D., Company	35
Arkell Safety Bag Co.	4
Armour and Company	21
Barliant & Company	45
Best & Donovan	29
Chase Bag Company	33
Cincinnati Butchers' Supply Co., The	12
Cleveland Cotton Products Co., The	22
Continental Can Company	16
Crane Company	18
Custom Food Products, Inc.	20
Daniels Manufacturing Company	43
Far-Superior	37
Food Management, Inc.	22
Fowler Casing Co., Ltd., The	41
General American Transportation Corp.	3
General Box Company	30
Globe Company, The	6
Great Lakes Stamp & Mfg. Co.	38
Griffith Laboratories, Inc., The	First Cover
Gruendler Crusher & Pulverizer Co.	34
Ham Boiler Corporation	43
Hensel, H. A., Tying Machine Co.	31
Hygrade Food Products Corp.	46
James, E. G., Company	32
Jamison Cold Storage Door Co.	24
Jiffy Manufacturing Company	26
Kahn's E. Sons Co., The	42
Kennett-Murray & Co.	40
Knickerbocker Mills Company	29
Koch Supplies	23
Kohn, Edward, Co.	43
Krey Packing Co.	39
Link-Belt Company	5
Luse-Stevenson Co.	39
Materials Transportation Company	37
Mayer, H. J., & Sons Co., Inc.	22
McCarthy, C. A., Inc.	39
McMurray, L. H., Inc.	42
Meyercord Co., The	28
Morrell, John, & Co.	46
Oakite Products, Inc.	29
Packing House By-Products Co.	34
Powers Regulator Co., The	32
Rath Packing Co., The	40
Reynolds Electric Company	39
Robbins & Myers, Inc.	41
Rodgers & Company	23
Romm & Greisler	42
Salsman, Max J.	42
Schwartz, B., & Co.	15
Smith, H. P., Paper Co.	24
Smith's, John E., Sons Company	Second Cover
Solvay Sales Division, Allied Chemical & Dye Corporation	24
Sommer, Oscar	31
Speco, Inc.	15
Swift & Company	Fourth Cover
United Cork Companies	26
United States Cold Storage Corp.	14
Viking Pump Company	36
Warner-Jenkinson Mfg. Co.	39

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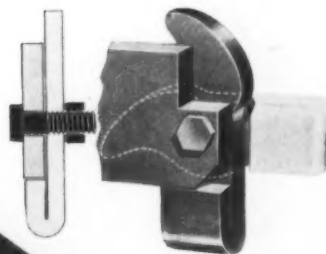
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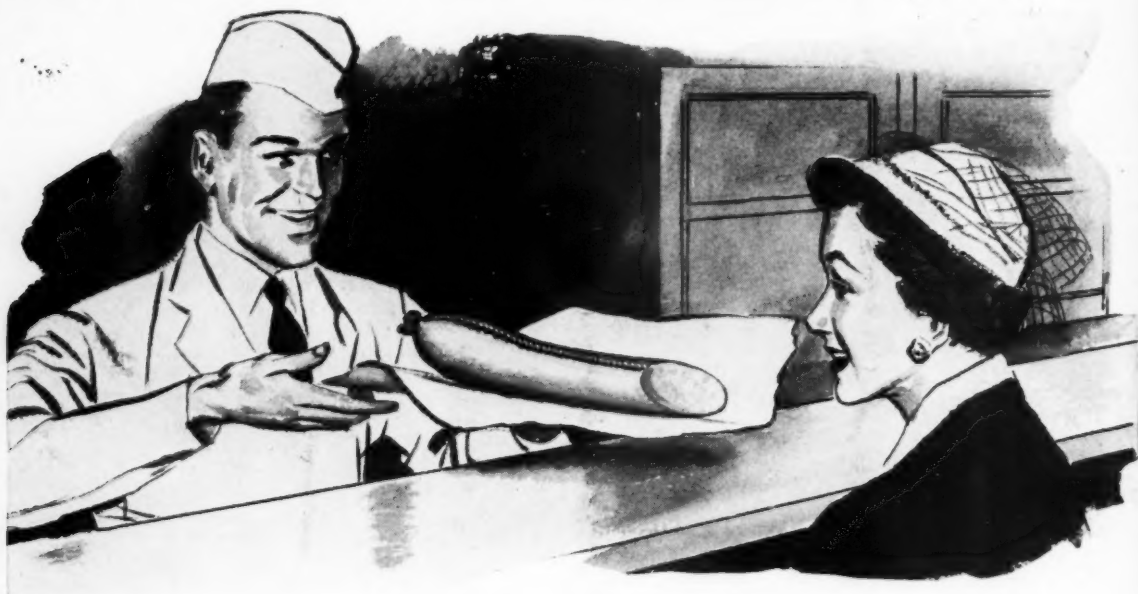
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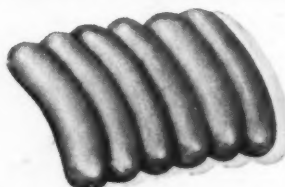
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